



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE



**LABORUM**

## **LABORUM Rosado de Malbec 2013**

### **Varietal Composition**

Malbec 100%

### **Vineyards**

Finca Río Seco: vineyards located at 1.750 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Back conduction in VSP System. Low yield vines with a production of 7 tons/hectare. Age of vineyard: 13 years.

### **Harvest**

First week of March. By hand in bins of 20 kg.

### **Fermentation**

24 hours of pre-fermentative cold maceration. Alcoholic fermentation of 25 days with a controlled temperature between 13 and 15 degrees C. No malolactic fermentation.

### **Alcohol**

13,50 %

### **Total acidity**

6,50 g/l

### **Residual sugar**

2,30 g/l

### **pH**

3,50

### **Production**

7.000 bottles

### **Tasting Notes**

**Color:** bright garnet red with great vivacity.

**Aroma:** fruity and intense strawberry and raspberry notes.

**Palate:** elegant wine with a sweet beginning but a dry finish, fresh and nice balance.

We recommend to drink this wine between 10 to 12 degrees C.