



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



## **AMAUTA Absoluto Torrontés 2013**

### **Varietal Composition**

100% Torrontés

### **Vineyards**

Finca El Retiro: vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Parral. Low yield of 10 tones/hectares. Age of vineyard: 50 years.

### **Harvest**

1st and 2nd week of February. By hand in bins of 20 kg.

### **Fermentation**

Use of selected yeast. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C y 15° C. Non spontaneous malolactic fermentation.

### **Alcohol**

13,30 %

### **Total acidity**

6,50 g/l

### **pH**

3,40

### **Residual sugar**

2,10 g/l

### **Production**

6.000 bottles

### **Tasting Notes**

**Color:** yellow with bright greenish tonalities, bright and vivacious.

**Aroma:** fresh, fruity, tropical; intense with a second aroma of flower along with citric notes.

**Palate:** fresh, young, fruity. Good structure, balanced and with a very good acidity.

We recommend to drink this wine at a temperature between 10 and 12 degrees C.



# AMAUTA