



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



## **AMAUTA Corte I Inspiration 2018**

### **Varietal Composition**

60% Malbec, 30% Cabernet Sauvignon and 10% Syrah.

### **Aging**

In large oak vats (cuves) and American and French oak barrels for 6 to 8 months.

### **Vineyards**

Finca Rio Seco: vineyards located at 1,700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Vertical vine training. Low yield of 8 tons/hectares in the Malbec and Syrah vineyards; 6 tons/hectare in the Cabernet Sauvignon vineyards. Average age of the vines: 16 years.

### **Harvest**

Malbec: 2nd week of february. Cabernet Sauvignon: 1st week of March and Syrah: third week of February. By hand in 20 kg bins.

### **Fermentation**

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,20 %

### **Total acidity**

5,40 g/l

### **pH**

3,6

### **Residual sugar**

2,4 g/l

### **Production**

22.000 bottles

### **Tasting Notes**

**Color:** intense and vivacious ruby-red with violet tones.

**Aroma:** spicy with black and red fruits such as plum, cherry and strawberry, with a note of vanilla due to the oak.

**Palate:** sweet, ripe tannins make for a nice, smooth entry. Balanced acidity and long harmonious finish.

**Aging potential:** because of its structure this is a wine that can be aged for up to 8 years.



# AMAUTA