



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



**AMAUTA**

## **AMAUTA Corte IV Innovation 2018**

### **Varietal Composition**

50% Cabernet Franc, 50% Malbec.

### **Aging**

Oak french and american 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 6 tons/hectare. Age of vineyard: 15 years.

### **Harvest**

Malbec: second week of March. Cabernet Franc: last week of March. By hand in bins of 20 kg.

### **Fermentation**

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,40 %

### **Total acidity**

5,5 g/l

### **pH**

3,6

### **Residual sugar**

2,3 g/l

### **Production**

15.000 bottles

### **Tasting Notes**

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

**Aroma:** spicy, red fruits such as strawberry and ripe fig mixed with notes of vanilla from the oak.

**Palate:** a nice, sweet entry due to the good polyphenolic ripenes, excellent balanced acidity and a long, harmonious finish.

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

