



B O D E G A

EL PORVENIR  
DE CAFAYATE



LABORUM

## LABORUM Cabernet Sauvignon 2014

### Varietal Composition

Cabernet Sauvignon 100%

### Aging

New french and american oak barrels for 12 months.

### Vineyards

Finca Río Seco: vineyards located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

### Structure

Back conduction in VSP System. Low yield vines with a production of 5 tons/hectare. Age of vineyard: 13 years.

### Harvest

2nd week of March. By hand in bins of 20 kg.

### Fermentation

Cold pre-fermentative maceration for 6 days at 4 degrees. Alcoholic fermentation time: 15 days with a controlled temperature between 27 and 29 degrees. Post-fermentative maceration of 30 days. Spontaneous malolactic fermentation in barrels.

### Alcohol

14,60 %

### Total acidity

6,20 g/l

### pH

3,70

### Residual sugar

2,40 g/l

### Production

6.200 bottles

### Tasting Notes

**Color:** intense ruby red, with violet notes. Bright and expressive.

**Aroma:** red fresh fruits like raspberry and cherry, combined with mature red pepper. With vanilla aromas given by the oak.

**Palate:** sweet and harmonic beginning, with long and persistent final.

**Aging potential:** because of its structure, this wine can be storage for 12 years.