



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



**LABORUM**



## **LABORUM Tannat 2016**

### **Varietal Composition**

Tannat 100%

### **Aging**

12 months in new french and american oak barrels.

### **Vineyards**

Finca El Retiro: vineyards located at 1.650 mts (5,413 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Pergola or parra system.  
Production: 7 tons/hectare.  
Age of vineyard: 65 years.

### **Harvest**

First week of April. By hand in cases of 20 kg.

### **Fermentation**

Cold pre-fermentative maceration for 6 days with a temperature of 4°C. Alcoholic fermentation in french oak barrels of 6,000 for 15 days with controlled temperature between 27°C and 29°C. Post-fermentative maceration for 20 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,50 %

### **Acidity**

6,70 g/l

### **pH**

3,60

### **Residual sugar**

3,30 g/l

### **Production**

15.000 bottles

### **Tasting Notes**

**Eyes:** intense red ruby with black and violet tonalities.

**Aroma:** red and dark fruits, floral notes like jasmins and notes of clove.

**Palate:** intense and sweet entry due to the mature and firm tannins because of the long polifonelic ripeness. It's spicy and sweetness makes with refreshing acidity makes it very complex, it has layer upon layer of flavours and a very long finish.

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