



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



## **AMAUTA Absoluta Malbec 2013**

### **Varietal Composition**

100% Malbec

### **Vineyards**

Finca Río Seco: vineyards located at 1.700 mts above sea level in the Valley of Cafayate, Salta.

### **Structure**

Back conduction in VSP System. Low yield of 8 tones/hectare. Vineyards age: 13 years old.

### **Harvest**

1st and 2nd 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 at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,50 %

### **Total acidity**

6 g/l

### **pH**

3,77

### **Residual sugar**

2,00 g/l

### **Production**

6.600 bottles



# AMAUTA

### **Tasting Notes**

**Color:** intense ruby red, great vivacity, with violet notes.

**Aroma:** red fresh fruits such as raspberry, strawberry and cherry; combined with an spicy aroma due to the oak.

**Palate:** with a sweet and harmonious entry, balanced acidity and long and persistence final.

**Aging potential:** because of its structure its a wine that can be storage for 4 years.