



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



## **AMAUTA Absolut Tannat 2013**

### **Varietal Composition**

100% Tannat

### **Vineyards**

Finca El Retiro: vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Pergola and parral. Low yield of 7 tones/hectare. Age of vineyard: 50 years.

### **Harvest**

1st and 2nd week of April.  
By hand in bins of 20 kg.

### **Fermentación**

Pre-fermentative maceration for 6 days at 4°C. Alcoholic maceration for 15 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 10 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,50 %

### **Total acidity**

6,30 g/l

### **pH**

3,70

### **Residual sugar**

2,60 g/l

### **Production**

6.600 bottles

### **Tasting Notes**

**Color:** intense ruby red with violet and black notes on the outline.

**Aroma:** red mature notes, spicy with notes of eucalypt, figs and mentol.

**Palate:** intense and sweet entry due to the mature tannins and a good polyphenolic ripeness. Medium high structure with balanced acidity and long final.

**Aging potential:** because of its structure its a wine that can be storage fot 6 years.



# AMAUTA