



B O D E G A

EL PORVENIR  
DE CAFAYATE



## EL PORVENIR Icon 2017

### Varietal Composition

70% Malbec, 20%  
Cabernet Sauvignon, 10 %  
Tannat

### Oak Aging

From 18 to 22 months in  
new French and American  
oak barrels.

### Vineyards

Finca Río Seco: vineyards  
located at 1.700 mts  
(5,577 ft) above sea level.  
Finca El Retiro (just  
Tannat) at 1.650 mts  
(1.413 ft) above sea level  
in Cafayate Valley, Salta.

### Structure

Finca Río Seco: vertical  
vine training, low yield of  
4.5 tons/hectare. Age of  
vineyard: 15 years.

Finca El Retiro (just  
Tannat): pergola vine  
training. Age of vineyard:  
55 years.

### Harvest

Malbec: last week of  
February. Cabernet  
Sauvignon: 1st week of  
March. Tannat: last week  
of March. By hand in bin of  
20 kg.

### Fermentation

Cold pre-fermentative  
maceration for 6 days at 4  
degrees C. 15 days of  
alcoholic fermentation at a  
controlled temperature  
between 27 and 29  
degrees C. Post-  
fermentative maceration of  
20 days. Spontaneous  
malolactic fermentation.

### Alcohol

14,50 %

### Total acidity

5,80 g/l

### pH

3,65

### Production

6.500 bottles

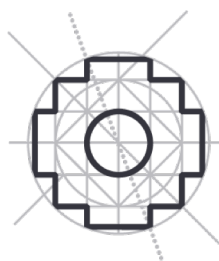
## Tasting Notes

**Color:** intense ruby red, with an almost-black center.

**Aroma:** red and black fruits such as blackberry, plum, cassis, and dried figs. The oak is present but well integrated, with smoked and vanilla notes.

**Palate:** nice entry, intense wine, complex, with a good balance and structure, and a very long finish.

**Aging potential:** because of its excellent structure, this wine can be age for up to 15 years.



EL  
PORVENIR