



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA Absoluto Tannat 2015



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: 65 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

14,60 %

Total acidity

6,07 g/l

pH

3,74

Residual sugar

2,50 g/l

Production

20.000 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.



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