



B O D E G A

EL PORVENIR
DE CAFAYATE



LABORUM Syrah 2016

Varietal Composition

Syrah 100%

Aging

French and american oak barrels for 12 months.

Vineyards

Finca Río Seco: vineyards located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

Structure

Back conduction in VSP System. Low yield vines with a production of 5 tons/hectare. Age of vineyard: 15 years.

Harvest

2nd week of March. By hand in bins of 20 kg.

Fermentation

Cold pre-fermentative maceration for 6 days at 4 degrees. Alcoholic fermentation time: 15 days with a controlled temperature between 27 and 29 degrees. Post-fermentative maceration of 30 days. Spontaneous malolactic fermentation in barrels.

Alcohol

14,50 %

Total acidity

6,20 g/l

pH

3,70

Residual sugar

2,30 g/l

Production

6.500 bottles.

Tasting Notes

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

Aroma: notes of ripe fruit like plum but with a spices notes like black pepper.

Palate: sweet and harmonic beginning, middle to high structure due to the firm tannins. Lots of fruit, spices and meaty notes with a long and persistent final.

Aging potential: because of its structure, this wine can be storage for 10 years.

LABORUM

