



B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM



LABORUM Malbec Late Harvest 2014

Varietal Composition

Malbec 100%

Aging

In new oak french barrels
for 20 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. With a production
of 6 tons/hectare. Age of
vineyard: 12 years.

Harvest

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

Fermentation

Cold pre-fermented
maceration for 6 days at
4°C. 25 days of alcoholic
fermentation with a
controlled temperature
between 20°C and 23°C.
Post-fermented maceration
for 15 days. Spontaneous
malolactic fermentation.

Alcohol

14,50 %

Total acidity

6,10 g/l

pH

3,76

Residual sugar

45 g/l

Production

2.000 bottles.

Tasting Notes

Color: red with violet tones, brigh and very expressive.

Aroma: red mature fruits like plum and cherry and black fruits like dry figs. A spicy aroma characteristic from the Malbec of Cafayate. Vainillas, chocolate and caramel aromas from the oak aging.

Palate: with a sweet and harmonic entry and a balanced acidity. Firm tannins, long finish and persistence.

Aging potential: because of its structure its a wine that can be storage for 12 years.