



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Absoluto Cabernet 2018

Varietal Composition

100% Cabernet Sauvignon

Harvest

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

Vineyards

Finca Río Seco: vineyards located at 1.700 mts above sea level in the Valley of Cafayate, Salta.

Fermentation

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

Structure

Back conduction in VSP System. Low yield of 8 tones/hectare. Vineyards age: 15 years old.

Alcohol

14 %

Total acidity

5,9 g/l

pH

3,7

Residual sugar

2,9 g/l

Production

25.000 bottles



AMAUTA

Tasting Notes

Color: intense ruby red, great vivacity, with violet notes.

Aroma: red fresh fruits such as raspberry, strawberry and cherry; and lots of spices.

Palate: with a sweet and harmonious entry, balanced acidity and long and persistence final.

Aging potential: because of its structure its a wine that can be storage for 4 years.