



B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM

LABORUM Torrontés Oak Fermented 2014

Varietal Composition

Torrontés 100%

Aging

6 months in french oak barrels.

Vineyards

Finca El Retiro: vineyards located at 1.650 mts (5,413 ft) above sea level in Cafayate Valley, Salta.

Structure

Parral or pegola system. Production: 10 tones/hectare. Age of vineyard: 60 years.

Harvest

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

Fermentation

Pre-fermentative maceration in a press with carbonic for 4 hours. Alocoholic fermentation with selected yeast for 25 days with a controlled temperature between 13° C and 15° C in new oak french barrels. Spontaneous malolactic fermentation.

Alcohol

13,50 %

Total acidity

6,40 g/l

pH

3,52

Residual sugar

2,30 g/l

Production

7.200 bottles

Tasting Notes

Color: yellow with bright golden tonalities.

Nose: fresh and fruity. Intense and elegant with a second aroma of flowers like roses along with vanilla and dulce de leche notes due to the time in oak.

Palate: good structure, balanced and with a very good acidity. A complex wine with a nice and long finish.

We recommend to drink this wine between 10 to 12 degrees