



B O D E G A

EL PORVENIR
DE CAFAYATE



LABORUM

LABORUM Torrontés de Otoño 2014

Varietal Composition

Torrontés 100%

Aging

5 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 pergola system.
Production: 6 tones / hectare. Age of vineyard: 55 years.

Harvest

Last week of May. By hand in bins of 20 kg.

Fermentación

25 days of alcoholic fermentation in new oak barrels with selected yeast with a controlled temperature between 13°C and 15°C. No malolactic fermentation.

Alcohol

14,50 %

Total acidity

5,90 g/l

pH

3,50

Residual sugar

55,00 g/l

Production

5.100 bottles

Tasting Notes

Color: yellow with bright gold tonalities.

Aroma: good and fruity character with peach, raisins, honey and quince notes. With a second aroma of toast and vanilla given by the french oak.

Palate: very nice with good structure, it's a balanced wine with a good acidity and a long finish.

We recommend to drink this wine between 8 to 10 degrees C.