



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE



**AMAUTA**

## **AMAUTA Absoluto Tannat 2020**

### **Varietal Composition**

100% Tannat

### **Vineyards**

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

### **Structure**

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

### **Harvest**

Second week of March, in cases of 20 kg

### **Fermentación**

Pre-fermentative maceration for 6 days at 4°C. Alcoholic maceration for 15 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 10 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,40 %

### **Total acidity**

6,70 g/l

### **pH**

3,6

### **Residual sugar**

3,10 g/l

### **Production**

20.000 bottles

### **Tasting Notes**

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

**Aroma:** spices with notes of eucalypt, dark fruits like figs and mentol.

**Palate:** intense and sweet entry due to the ripe tannins. Medium high structure with balanced acidity and long final. It is an intense wine with freshness and complexity.

**Aging potential:** because of its structure its a wine that can be storage fot 6 years.