



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Corte II Respect 2018

Varietal Composition

50% Cabernet Sauvignon
and 50% Merlot.

Oak Aging

Large oak casks (cuves)
and French and American
oak barrels for 6 to 8
months.

Vineyards

Finca Rio Seco: vineyards
located at 1.700 mts
(5,577 ft) above sea level
in Cafayate Valley, Salta.

Structure

Vertical vine training. Yield:
7 tons/hectare for the
Cabernet Sauvignon and 6
tons/hectare for the Merlot.
Age of vineyard: 15 years
old.

Harvest

Cabernet Sauvignon: 1st
and 2nd week of March.
Merlot: last week of
February. By hand in 20 kg
bins.

Fermentation

Cold pre-fermentative
maceration for 4 days at
5°C. Alcoholic fermentation
for 14 days. Spontaneous
malolactic fermentation.

Alcohol

14,30 %

Total acidity

6,20 g/l

pH

3,70

Residual sugar

2,90 g/l

Production

7.200 bottles

Tasting Notes

Color: intense and vivacious ruby-red with violet tones.

Aroma: spicy notes, as well as notes of red and black fruits, and of ripe red pepper, each lent by a different varietal that makes up the blend, and all mixed with notes of oak.

Palate: a nice, sweet entry due to the good polyphenolic ripenes, excellent balanced acidity and a long, harmonious finish.

Aging potential: because of its excellent structure this is a wine that can be aged for at least 8 years.



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