



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Absoluto Tannat 2017

Varietal Composition

100% Tannat

Vineyards

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

Structure

Pergola and parral. Low yield of 7 tones/hectare. Age of vineyard: 15 years.

Harvest

3rd week of April. By hand in bins 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

5,95 g/l

pH

3,78

Residual sugar

2,50 g/l

Production

25.000 bottles

Tasting Notes

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

Aroma: spices with notes of eucalipt, 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 5 years.



AMAUTA