



B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM

LABORUM Torrontés 2013

Varietal Composition

Torrontés 100%

Vineyards

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

Structure

Parra or pergola system.
Production: 10 tones/hectare. Age of vineyard: 50 years.

Harvest

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

Fermentation

Selected yeast. Pre-fermentative maceration in press with carbonic for 4 hours. Alcoholic fermentation for 25 days at a controlled temperature between 13°C and 15°C. No malolactic fermentation.

Alcohol

13,00 %

Total acidity

6,50 g/l

Residual sugar

2,10 g/l

pH

3,40

Production

35.000 bottles

Tasting Notes

Color: yellow with bright greenish tonalities.

Aroma: good character, fruity and fresh. Intense and elegant with aroma of flowers like roses along with citric notes.

Palate: fresh, young, fruity. With good structure, balanced and with a very nice acidity.

We recommend to drink this wine between 10 to 12 degrees C.