



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA

AMAUTA Corte I Inspiration 2013

Varietal Composition

60% Malbec, 30% Cabernet Sauvignon and 10% Syrah.

Aging

Large oak vats (cuves) and American and French 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. Low yield of 7 tons/hectare in the Malbec and Syrah vineyards; 6 tons/hectare in the Cabernet Sauvignon vineyards. Age of vineyard: 13 years.

Harvest

Malbec: 2nd week of february. Cabernet Sauvignon: 1st week of March and Syrah: 1st and 2nd week of April. 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

14,60 %

Total acidity

5,80 g/l

pH

3,77

Residual sugar

2,80 g/l

Production

15.000 bottles

Tasting Notes

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

Aroma: spicy with black and red fruits such as plum, cherry and strawberry, with a note of vanilla due to the oak.

Palate: sweet, ripe tannins make for a nice, smooth entry. Balanced acidity and long harmonious finish.

Aging potential: because of its structure this is a wine that can be aged for up to 8 years.