



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Absoluto Malbec 2015

Varietal Composition

100% Malbec

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: 13 years old.

Harvest

1st and 2nd week of March. By hand in bins of 20 kg.

Fermentation

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

Alcohol

14,40 %

Total acidity

6.30 g/l

pH

3,77

Residual sugar

2,50 g/l

Production

20.000 bottles



AMAUTA

Tasting Notes

Color: intense ruby red, great vivacity, with violet notes.

Aroma: red fresh fruits such as raspberry, strawberry and cherry; combined with an spicy aroma due to the oak.

Palate: with a sweet and harmonious entry, balanced acidity and long and persistence final.

Aging potential: because of its structure its a wine that can be storage for 4 years.