



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE

## LABORUM Torrontés 2014



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### 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: 55 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

20.000 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 nice 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.