



B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM

LABORUM Rosado de Malbec 2015

Varietal Composition

Malbec 100%

Vineyards

Finca Río Seco: vineyards located at 1.750 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

Structure

Back conduction in VSP System. Low yield vines with a production of 7 tons/hectare. Age of vineyard: 15 years.

Harvest

First week of March. By hand in bins of 20 kg.

Fermentation

24 hours of pre-fermentative cold maceration. Alcoholic fermentation of 25 days with a controlled temperature between 13 and 15 degrees C. No malolactic fermentation.

Alcohol

13,50 %

Total acidity

6,50 g/l

Residual sugar

2,30 g/l

pH

3,50

Production

7.000 bottles

Tasting Notes

Color: bright garnet red with great vivacity.

Aroma: fruity and intense strawberry and raspberry notes.

Palate: elegant wine with a sweet beginning but a dry finish, fresh and nice balance.

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