



B O D E G A

EL PORVENIR  
DE CAFAYATE



AMAUTA

## AMAUTA Corte I Inspiration 2017

### 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 8 tons/hectare in the Malbec and Syrah vineyards; 6 tons/hectare in the Cabernet Sauvignon vineyards. Age of vineyard: 16 years.

### Harvest

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

14,61 %

### Total acidity

5,36 g/l

### pH

3,7

### Residual sugar

2,58 g/l

### Production

18.000 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.