



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Corte I Inspiration 2018

Varietal Composition

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

Aging

In 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/hectares in the Malbec and Syrah vineyards; 6 tons/hectare in the Cabernet Sauvignon vineyards. Average age of the vines: 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

14,20 %

Total acidity

5,40 g/l

pH

3,6

Residual sugar

2,4 g/l

Production

22.000 bottles



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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.