



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



**LABORUM**

## **LABORUM Rosado de Malbec 2012**

### **Varietal Composition**

Malbec 100%

### **Aging**

Young wine without oak.

### **Vineyards**

Finca Río Seco: located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

### **Structure**

Back conduction in VSP System. Vineyard age of 12 years. Production: 7 tons/hectare. Age of vineyard: 13 years.

### **Harvest**

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

### **Fermentation**

18 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

### **pH**

3,45

### **Residual sugar**

2,10 g/l

### **Production**

9.500 bottles

### **Tasting Notes**

**Color:** bright garnet red with great vivacity.

**Aroma:** fruity and intense strawberry and raspberry notes.

**Palate:** easy to drink, with a sweet beginning but a dry finish. A fresh and balanced wine.

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