



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA

AMAUTA Corte II Respeto 2011

Varietal Composition

60% Cabernet Sauvignon,
40% Merlot.

Aging

From 6 to 8 months in
french and american oak
barrels.

Vineyards

Finca Rio Seco: vineyards
located at 1.750 mts above
sea level in Cafayate,
Salta.

Structure

Back conduction in VSP
System. Low yield of 7
tons/hectare in the
Cabernet Sauvignon and 6
tons/hectare in the Merlot.

Harvest

Cabernet Sauvignon: 1st
week of March. Merlot: 3rd
week of February. By hand
in bins of 20 kg.

Fermentation

Cold pre-fermentative
maceration for 4 days at 5
degrees. 14 days of
alcoholic fermentation time
with a controlled
temperature between 26
and 28 degrees C. Post-
fermentation maceration of
20 days. Spontaneous
malolactic fermentation in
barrels.

Alcohol

14,5 %

Acidity

5,9 g/l

PH

3,75

Production

7.000 bottles

Tasting Notes

Eyes: intense ruby red with violet tones make an expressive and vivacious colour.

Nose: spicy notes with red and black fruits and red pepper. Oak notes from the time in barrels are present as well.

Mouth: sweet beginning because of the ripe fruit. Excellent and balanced acidity, a harmonious wine with a long finish.

Storage: because of its structure, this wine can be storage for 10 years.