

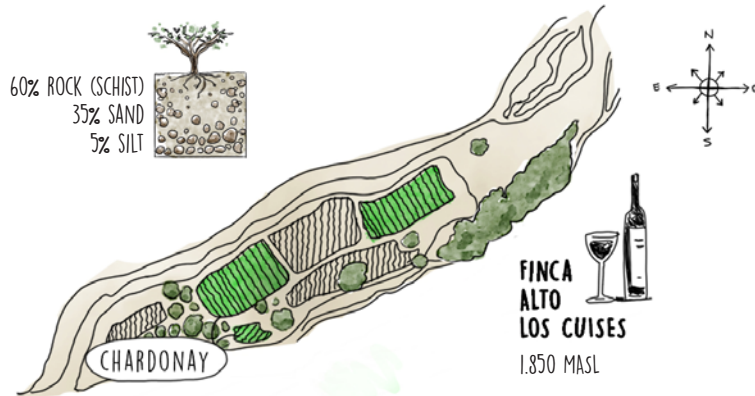
LABORUM DE PARCELA

FINCA ALTO LOS CUISES

BLOCK ÚNICO | CHARDONNAY | 2018



PRODUCTION
3.705
BOTTLES



Bright and clear yellowish white wine with golden hues. Expressive fruity aromas (pear and peach) and slightly toasted butter and vanilla notes, in addition to its well-defined floral hints (acacia and lavender). It is broad in the palate, with great volume and sugariness and a pleasant mouthfeel of clear fruity expression. Balanced acidity that provides fluidity and a very attractive floral finish.

VINEYARDS: Finca Alto Los Cuis is located at a ravine of Sierra de Quilmes with a very pronounced slope. For this reason, vineyards are planted on terraces and globet-pruned between the rocks. It is a unique and extreme vineyard which produces grapes with a different and unrepeatable expression.

LOCATION: Cafayate, Salta, Argentina, 1850 metres above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Chardonnay 100%

WINEMAKING: Manual harvest, whole bunch pressing, natural stripping in tanks, and subsequent fermentation using selected yeasts in French oak barrels (20% new and 80% used). 50% of the wine makes malolactic fermentation in barrels, where it is aged for 8 months. Mild filtering and bottling.

AGEING POTENTIAL: 6 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: It should be served at a temperature between 10 and 12 °C. Given its structure and tension, it is perfect to enjoy with oily fish, sushi and ceviche, oysters, or with soft cheeses with moldy rind.

ALCOHOL: 12,6° | **PH:** 3.67 | **ACIDITY:** 6,87 g/l | **SUGAR:** 1,80 g/l



BODEGA
EL PORVENIR
DE CAFAYATE