



BODEGA  
**EL PORVENIR**  
DE CAFAYATE



## **AMAUTA Corte II Respect 2012**

### **Varietal Composition**

60% Cabernet Sauvignon and 40% Merlot.

### **Oak Aging**

Large oak casks (cuves) and French and American 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. Yield: 7 tons/hectare for the Cabernet Sauvignon and 6 tons/hectare for the Merlot. Age of vineyard: 13 years old.

### **Harvest**

Cabernet Sauvignon: 1st and 2nd week of March.  
Merlot: 3rd and last 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**

14,50 %

### **Total acidity**

6,10 g/l

### **pH**

3,70

### **Residual sugar**

2,20 g/l

### **Production**

6.700 bottles

### **Tasting Notes**

**Color:** intense and vivacious ruby-red with violet tones.

**Aroma:** spicy notes, as well as notes of red and black fruits, and of ripe red pepper, each lent by a different varietal that makes up the blend, and all mixed with notes of oak.

**Palate:** a nice, sweet entry due to the good polyphenolic ripenes, excellent balanced acidity and a long, harmonious finish.

**Aging potential:** because of its excellent structure this is a wine that can be aged for at least 8 years.



# AMAUTA