



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Absoluto Cabernet 2018

Varietal Composition

100% Cabernet
Sauvignon

Harvest

1st and 2nd week of
March. By hand in bins of
20 kg.

Vineyards

Finca Río Seco: vineyards
located at 1.700 mts above
sea level in the Valley of
Cafayate, Salta.

Fermentation

Cold pre-fermentative
maceration for 4 days at
5°C. Alcoholic fermentation
for 14 days at a controlled
temperature between 26°C
and 28°C. Post-
fermentative maceration
for 15 days. Spontaneous
malolactic fermentation.

Structure

Back conduction in VSP
System. Low yield of 8
tones/hectare. Vineyards
age: 15 years old.

Alcohol

14 %

Total acidity

5,9 g/l

pH

3,7

Residual sugar

2,9 g/l

Production

25.000 bottles



AMAUTA

Tasting Notes

Color: intense ruby red, great vivacity, with violet notes.

Aroma: red fresh fruits such as raspberry, strawberry and cherry;
and lots of spices.

Palate: with a sweet and harmonious entry, balanced acidity and
long and persistence final.

Aging potential: because of its structure its a wine that can be
storage for 4 years.