

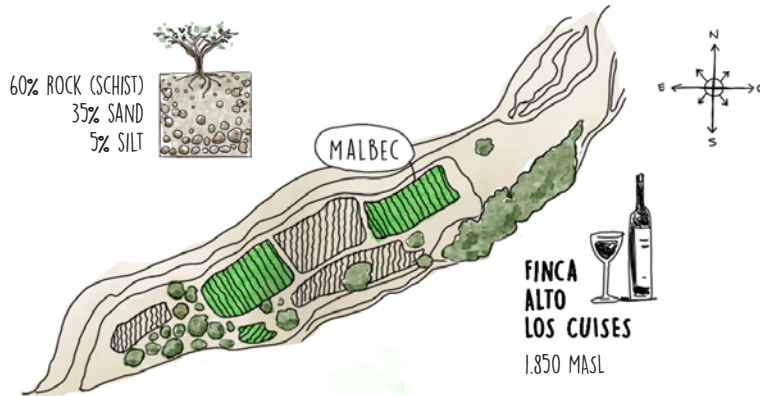
# LABORUM DE PARCELA

FINCA ALTO LOS CUISES

3840° | MALBEC | 2018



PRODUCTION  
3.000  
BOTTLES



*Purple red wine with violet hues; bright and clear, with aromas reminiscent of fresh red fruit and very elegant subtle smoked feels with a certain floral touch. It is soft and agile in the palate; it has great body and structure, with tannins and balanced acidity. Its high fluidity, clear fresh fruit and tension is clearly expressed in the mouth. Mildly toasted persistent finish.*

**VINEYARDS:** Finca Alto Los Cuisés is located at a ravine of Sierra de Quilmes, with a very pronounced slope. Therefore, vineyards are planted in terraces and globet-pruned between the rocks. It is an extreme and unique vineyard which produces grapes of a different and unrepeatabe expression.

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

**AGRONOMIST:** Daniel Guillén.

**VARIETY:** Malbec 100%

**WINEMAKING:** Manual harvest, bunch selection and subsequent berry selection. Its grape juice ferments with the vineyard's native yeasts in concrete eggs, and then wine is aged in 500-liter oak barrels (80% used and 20% new) for 12 months, where malolactic fermentation is carried out. Mild filtering and bottling. Bottled-stowed for at least 8 months.

**AGEING POTENTIAL:** 12 years.

**WINEMAKER:** Francisco Puga.

**PAIRING AND SERVICE SUGGESTIONS:** It should be served at a temperature between 16°C and 18°C. It pairs well with game meats, roasted kid, and spiced gravy preparations.

**ALCOHOL:** 14° | **PH:** 3,67 | **ACIDITY:** 5,13 g/l | **SUGAR:** 2.61 g/l



BODEGA  
EL PORVENIR  
DE CAFAYATE