



BODEGA
EL PORVENIR
DE CAFAYATE



92 points



Gold Medal

LABORUM Malbec 2011



Varietal Composition

Malbec 100%

Aging

New french american oak barrels for 12 months.

Vineyards

Finca Río Seco: vineyards located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

Structure

Back conduction in VSP System. Low yield vines with a production of 5 tons/hectare. Age of vineyard: 13 years.

Harvest

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

Fermentation

Cold pre-fermentative maceration for 6 days at 4 degrees. Alcoholic fermentation time: 15 days with a controlled temperature between 27 and 29 degrees. Post-fermentative maceration of 30 days. Spontaneous malolactic fermentation in barrels.

Alcohol

14,50 %

Total acidity

6,10 g/l

pH

3,76

Residual sugar

2,20 g/l

Production

17.500 bottles

LABORUM



Tasting Notes

Color: intense red, with violet notes. Bright and expressive.

Aroma: red fresh fruits like raspberry and cherry, violets and roses, together with a spicy note typical from Cafayate. Vanilla and chocolate aromas given by the oak.

Palate: sweet and harmonic beginning, middle to high structure due to the firm tannins. Long and persistent final.

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