



B O D E G A
EL PORVENIR
 DE CAFAYATE

WITH ROOTS IN THE FUTURE OF CAFAYATE
 CON RAICES EN EL FUTURO DE CAFAYATE

AMAUTA

Corte 1 - Inspiración 2014



Vineyard	Finca Río Seco, at 5,577 feet elevation
Location	Cafayate Valley, Salta
Median Vine Age	14 years
Conduction	Vertical vine training
Yield	2,87 tons/acre in Malbec and Syrah. 2,46 tons/acre Cabernet Sauvignon
Varietal	60% Malbec, 30% Cabernet Sauvignon, 10% Syrah

Harvest Malbec, 2nd week of February. Cabernet Sauvignon, 1st week of March; Syrah, 1st and 2nd week of April

Fermentation

- Cold soak for 4 days at 41°F
- Primary fermentation for 14 days between 79°F and 82°F in stainless steel
- Spontaneous malolactic fermentation
- Aged 8 months in second use French and American oak barrels

Alcohol	14.60 %	Total acidity	5.90 g/l
Production	1,423 cases	pH	3.79

Tasting Notes

Color: intense and vivacious ruby-red with violet tones

Aromas: spicy, with plum and strawberry notes rounded with white pepper and paprika plus hints of vanilla from the barrels.

Palate: great sucrosity and ripe, powdery tannins make for a delicious palate entry. The fresh fruit is joined by notes of violets, baby powder and dulce de leche supported by a juicy acidity.



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