



B O D E G A
EL PORVENIR
DE CAFAYATE

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



LABORUM

Tannat 2014

Vineyard	Finca "El Retiro", at 5,413 feet elevation
Location	Cafayate Valley, Salta
Median Vine Age	50 years
Conduction	Parral (pergola)
Yield	2,87 tons / acre
Varietal	100% Tannat
Harvest	Hand-picked on the 1st week of April

Fermentation

- Cold soak for 6 days at 39°F
- Primary fermentation in French oak vats for 15 days between 80°F/84°F
- Spontaneous malolactic fermentation

Aging:	12 months in new French oak barrels		
Alcohol	14.60 %	Total acidity	6.15 g/l
Production	578 cases	pH	3.76

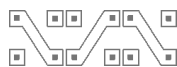
Tasting Notes

Color: intense red ruby with black and violet tonalities

Aromas: blueberry and black cherry, with cola and menthol notes, dark chocolate and vanilla.

Palate: intense; with delicate sucrosity bolstered by ripe, long-chained tannins. Lifted entry, with a naturally balanced acidity and long finish.

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