



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

Torrontés - Oak Fermented 2014

Vineyard	Finca "El Retiro", at 5,413 feet elevation
Location	Cafayate Valley, Salta
Median Vine Age	55 years
Conduction	Parral (pergola)
Yield	4.10 tons / acre
Varietal	100% Torrontés
Harvest	Hand-picked on the 2nd week of February

Fermentation

- Pre-fermentative carbonic maceration in a press for 4 hours
- Primary fermentation in new oak French barrels with selected yeast for 25 days with a controlled temperature between 55°F and 59°F
- Spontaneous malolactic fermentation in barrel

Aging:	6 months in new French oak barrels		
Alcohol	13.60 %	Total acidity	6.00 g/l
Production	566 cases	pH	3.50

Tasting Notes

Color: pale gold with bright flinty reflections

Aromas: elegant and stylish. Pineapple, lychee, quince, rose petals, and a hint of honey and vanilla.

Palate: silky and very round, with balanced acidity underlining the complexity.

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