



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

Malbec Absoluto 2016

Vineyard	Finca "Rio Seco" at 5,577 ft. elevation
Location	Cafayate Valley, Salta
Median Vine Age	15 years
Conduction	VPS
Yield	3.23 tons/acre
Varietal	100% Malbec
Harvest	Hand-picked the 2nd week of March

Fermentation

- Cold soak for 4 days at 41°F
- Primary fermentation: 14 days between 79°F and 82°F
- Extended skin contact for 15 days
- Spontaneous malolactic fermentation

Alcohol	14.5%	Total acidity	6 g/l
Production	2,500 cases	pH	3.77

Tasting Notes

Color: intense ruby red with violet notes

Aromas: fresh red fruits like raspberry, strawberry and cherry, with delicate floral and spice notes.

Palate: a harmonious, sweet entrance, presenting good structure, nice acidity and long finish.



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