



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

Torrontés Absoluto 2014

Vineyard	Finca "El Retiro" - 5,413 feet elevation
Location	Cafayate Valley, Salta
Median Vine Age	50 years
Conduction	Parral (pergola)
Yield	4,10 tons/acre
Varietal	100% Torrontés
Harvest	Hand-picked on the 1st & 2nd weeks of February

Fermentation

- Carbonic maceration for 4 hours
- Selected yeasts
- Cold primary fermentation for 25 days between 55°F and 60°F
- Induced malolactic fermentation

Alcohol	13.10 %	Total acidity	7.70 g/l
Production	850 cases	pH	3.35

Tasting Notes

Color: pale gold with light green tonalities

Aromas: peach blossom and lychee, tamed with flinty minerality and citrus notes

Palate: fresh, young and fruity. White peach, yellow nectarine, honeydew layers with good structure, balanced with a very good acidity. Best enjoyed between 55°F and 60°F.



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