



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

Tannat Absoluto 2015

Vineyard	Finca "El Retiro", at 5,413 feet elevation
Location	Cafayate Valley, Salta
Median Vine Age	50 years
Conduction	Parral (pergola)
Yield	3.12 tons/acre
Varietal	100% Tannat
Harvest	Hand-picked on the 1st & 2nd weeks of April

Fermentation

- Cold soak for 6 days at 39°F
- Primary fermentation: 15 days between 79°F and 82°F in large oak vats
- Extended skin contact for 10 days
- Spontaneous malolactic fermentation

Alcohol	14.60 %	Total acidity	6.07 g/l
Production	2,125 cases	pH	3.74

Tasting Notes

Color: intense ruby red with fuchsia and black notes on the outline

Aromas: huckleberry pie, blackberry, black fig and dulce de leche with hints of mocha and eucalyptus

Palate: concentrated, with a sweet, broad blueberry entry due to the ripe, pliable tannins. Well-structured, with a balanced acidity and long finish.



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