

El Porvenir Amauta Absoluto Malbec 2020

This sustainably farmed, single vineyard estate wine is composed of 100% hand harvested Malbec from the Calchaqui Valley, Salta. This fruit driven wine shows notes of blackberry and blueberry with light baking spices on the nose. A hint of cigar tobacco and milk chocolate lead to a fresh and lifted finish. This is like a dark berry fruit roll up in a glass!



Vintage: 2020
Varietal: Malbec
Case Production 12 pack: 8500
Alcohol Content: 14.3
Region / Location: Cafayate Valley
Vineyard: Finca Rio Seco,
Planted:
Altitude: 5740
Farming Practices: Sustainable
Soil Type: Deep Rocky and Sandy Soils
Trellis System: VSP
Yield: 4.8 tons/acre
Stem Inclusion: None
Yeast: Selected
Winemaker: El Porvenir
Élevage: Stainless Steel Tank
Lees Contact:
Filtration Method: Light Cartridge Filter
Maceration / Fermentation: 15 day
UPC Code: 7798097231065



BODEGA
EL PORVENIR
DE CAFAYATE

El Porvenir was founded within the Calchaqui Valley in the town of Cafayate by the Romero-Marcuzzi family in 2000. Their first winery was founded in the late 1970's in Tolombón, just a few miles from the town of Cafayate. The family has been an integral part of the Cafayate community ever since and we believe that El Porvenir de Cafayate is one of the benchmark wineries of the Salta. The family and wines show a great love and respect for the local terroir and they strive to maintain the legacy of their ancestors while incorporating current winemaking and viticulture. The family owns and farms four different vineyards within the Calchaqui Valley all of which are located close to the town of Cafayate. The oldest vineyard was planted approximately 65 years ago and each parcel is primarily comprised of sandy soils with elevations ranging from 5400 to 6200 feet above sea level. They produce Tannat, Torrontes, Malbec, Cabernet Sauvignon, Merlot, and Syrah along with some small plots of additional varieties. The gravity fed winery and cellar is housed within a hand made adobe structure in downtown Cafayate. All grapes are hand harvested, with little intervention in the winery to maintain the purity of the fruit.

