

El Porvenir Munay Cabernet Sauvignon 2025

This sustainably farmed, single vineyard estate wine is composed of 100% hand harvested Cabernet Sauvignon from the Calchaqui Valley, Salta. This fruit driven wine shows notes of black cherry, cassis, and plum with a hint of black licorice on the nose. Good structure and solid tannin with touches of black olive and cedar on the finish.



Vintage: 2025

Varietal: Cabernet Sauvignon

Case Production 12 pack: 500

Alcohol Content: 14

Region / Location: Cafayate Valley

Vineyard: Finca Rio Seco,

Planted: 2003

Altitude: 5577

Farming Practices: Sustainable

Soil Type: Deep Rocky and Sandy Soils

Trellis System: VSP

Yield: 3.8 tons/acre

Stem Inclusion: None

Yeast: Selected

Winemaker: El Porvenir

Élevage: Stainless Steel Tank

Lees Contact:

Filtration Method: Light Cartridge Filter

Maceration / Fermentation: 14 day

UPC Code:



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 varietals. 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.

