

El Porvenir

Amauta Cabernet Sauvignon 2024



RED STILL WINE



ARGENTINA



SALTA

TASTING NOTE

COLOR: Deep garnet with purple glints, showing great intensity and freshness. AROMA: Ripe red fruits such as raspberries predominate, accompanied by subtle spicy notes of white pepper and a touch of smoked wood. PALATE: Smooth and round entry, vibrant acidity that highlights its freshness, with a persistent and balanced finish.

VITICULTURE

Traditional.

VINIFICATION

Cold pre-fermentation maceration for 6 days at 4 degrees C, alcoholic fermentation for approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

FOOD MATCHING

Grilled meat, burgers, pasta with rich tomato sauces. Roasted vegetables. Charcurterie boards.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Cabernet Sauvignon (100%)
CLOSURE	Screw cap
SKU CODE	M4366124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.7
TOTAL ACIDITY	6.17g/l Tartaric
RESIDUAL SUGAR	3g/l
SKU	M4366124