

El Porvenir

Amauta Tannat 2024



RED STILL WINE



ARGENTINA



SALTA

VITICULTURE

Traditional.

VINIFICATION

WINEMAKING In French oak vats. Pre-fermentative cold maceration for 4 days. Alcoholic fermentation for approximately 10 days at a controlled temperature between 27 and 29 degrees C. Post fermentation maceration for approximately 6 days. Spontaneous malolactic fermentation.

FOOD MATCHING

Rich, hearty dishes like grilled steaks, lamb, and game meats. Stews, barbecue, and strong, aged cheeses.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Tannat (100%)
CLOSURE	Screw cap
SKU CODE	M4356124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.6
TOTAL ACIDITY	7.2g/l Tartaric
RESIDUAL SUGAR	2.9g/l
SKU	M4356124