

El Porvenir

Amauta Torrontes 2025



WHITE
STILL WINE



ARGENTINA



SALTA

TASTING NOTE

For indigenous communities, Amauta was a teacher and wise man. These wines show how wisdom can elevate a humble vision of nature. It has a fresh and fruity aroma, with tropical notes, floral touches, and a fresh citrus background. Young and vibrant, it has a fruity profile with a balanced structure, refreshing acidity and great vivacity.

VITICULTURE

Known for its stunning red rock formations, high-altitude Cafayate Valley has an extreme desert climate, poor soils, warm days/ cool nights and very little rainfall makes it easy to practice integrated, sustainable and organic viticulture. Further, the wide thermal amplitude allows grapes to become highly concentrated, resulting in smooth, delicious wines.

VINIFICATION

Use of selected yeasts. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C and 15°C. Non-spontaneous malolactic fermentation.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Torrontés (100%)
CLOSURE	Screw cap
SKU CODE	M4376125
EXPRESSION	White, Aromatic and Dry
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M4376125