

El Porvenir

# Laborum Icono 2020



RED STILL WINE



ARGENTINA



SALTA

## VITICULTURE

Traditional.

## VINIFICATION

The alcoholic fermentation of the three varieties was carried out in stainless steel tanks with native yeasts. Malolactic fermentation took place in oak barrels. We make a selection of the best French oak barrels of 500 liters. Our wine remains there from 22 to 24 months.

## FOOD MATCHING

Grilled ribeye steak, slow-braised short ribs, or lambs shanks. Aged cheeses, hearty stews, and dishes that have rich, savory sauces.

SIZE	75cl
VINTAGE	2020
ABV	14.2%
GRAPE VARIETIES	Malbec (80%), Cabernet Sauvignon (10%), Tannat (10%)
CLOSURE	Natural Cork
SKU CODE	M4416220
EXPRESSION	Red, Warm and Spicy
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.65
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M4416220