

# El Porvenir

## Laborum Icono 2020



RED STILL WINE



ARGENTINA



SALTA

### TASTING NOTE

The best grapes from the Río Seco, Alto Río Seco and Alto los Cuises vineyards. A Malbec base supported by Cabernet Sauvignon, Syrah, Tannat and Petit Verdot, with barrel ageing for 12 and 24 months before being blended then bottle aged for 12 months. A crisp textured wine with notes of blackberries, kirsch, and eucalyptus plus nutty notes and sweet spice.

### 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.

### FOOD MATCHING

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