

El Porvenir

Laborum Single Vineyard Cabernet Franc 2023



RED STILL WINE



ARGENTINA



SALTA

TASTING NOTE

Cherry red with violet hues, with intensity and brightness. Fresh black fruits, such as blackberries, with a distinctive spicy note, reminiscent of sweet red pepper. Subtle nuances of cardamom and aromas of vanilla are evident, contributed by the influence of oak. The entry is balanced with a medium body. Its elegant tannins add a great finish to this wine.

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

Cold pre-fermentation maceration for 3 days at 4 degrees C. Fermented in stainless steel tanks for approximately 10 days at a controlled temperature between 24 and 26 degrees C. Spontaneous malolactic fermentation.

SIZE	75cl
VINTAGE	2023
ABV	14.4%
GRAPE VARIETIES	Cabernet Franc (100%)
CLOSURE	Diam
SKU CODE	M4396123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.7
TOTAL ACIDITY	5.7g/l Tartaric
RESIDUAL SUGAR	2.8g/l
SKU	M4396123