

El Porvenir

Laborum Single Vineyard Cabernet Franc 2023



RED STILL WINE



ARGENTINA



SALTA

VITICULTURE

Traditional.

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.

FOOD MATCHING

Roasted meats, like lamb or pork. Dishes featuring earthy flavors such as mushroom risotto. Charcurterie, aged cheeses and even herb-roasted chicken.

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