

El Porvenir

Laborum Single Vineyard Malbec 2022



RED STILL WINE



ARGENTINA



SALTA

VITICULTURE

Traditional

VINIFICATION

Cold pre-fermentation maceration for 6 days at 4 degrees C. Alcoholic fermentation lasted approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 20 days. Spontaneous malolactic fermentation.

FOOD MATCHING

Classic dishes, grilled steaks, roasted lamb, hearty stews. Rich pasta dishes, aged cheeses and even dishes with mushrooms or truffles.

SIZE	75cl
VINTAGE	2022
ABV	14.4%
GRAPE VARIETIES	Malbec (100%)
CLOSURE	Diam
SKU CODE	M4386122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.75
TOTAL ACIDITY	5.88g/l Tartaric
RESIDUAL SUGAR	3.6g/l
SKU	M4386122