

El Porvenir

Laborum Single Vineyard Tannat 2022



RED STILL WINE



ARGENTINA



SALTA

TASTING NOTE

Laborum, meaning ‘our work’, represents the labour of love in the vineyards, with delicate cellar work. A pure Cafayate expression, displaying aromas of ripe red fruits, figs, and spicy notes, complemented by smoky and tobacco nuances from barrel aging. On the palate, it has juicy tannins, a strong structure, balanced acidity, and a long, spicy finish.

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

Robust dishes like braised short ribs, grilled lamb, or a rich beef stew. Aged cheeses, hearty pasta dishes, and even game meats.

SIZE	75cl
VINTAGE	2022
ABV	14.6%
GRAPE VARIETIES	Tannat (100%)
CLOSURE	Diam
SKU CODE	M4406122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.6
TOTAL ACIDITY	5.47g/l Tartaric
RESIDUAL SUGAR	2.71g/l
SKU	M4406122