

El Porvenir

Laborum Single Vineyard Tannat 2023



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.

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14.5% |
| GRAPE VARIETIES | Tannat (100%) |
| CLOSURE | Diam |
| SKU CODE | M4406123 |
| 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 | M4406123 |