

El Porvenir

Laborum Single Vineyard Tannat 2023



RED STILL WINE



ARGENTINA



SALTA

VITICULTURE

Traditional.

VINIFICATION

In French oak vats. Pre-fermentative cold maceration for 4 days. Alcoholic fermentation for approximately 10 days at a controlled temperature between 27 and 29 degrees C. Post fermentation maceration for approximately 6 days. Spontaneous malolactic fermentation.

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	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