El Porvenir

Laborum Single Vineyard Torrontes Oak Fermented 2024



WHITE STILL WINE | ARGENTINA | SALTA

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Torrontés (100%)
CLOSURE	Diam
SKU CODE	M4426124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.42
TOTAL ACIDITY	6.53g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M4426124

TASTING NOTE

A fresh yellow with golden edges, good brightness and lively. Fruity, fresh and perfumed character on the nose, this wine is elegant, with a floral background reminiscent of roses. Accompanied by notes of vanilla from the time spent in wood. Good structure and weight in the mouth, fresh and balanced. Long flow or persistence.

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

Creamy pastas, roasted poultry, and dishes with buttery sauces. Grilled seafood, like salmon or scallops. Dishes that have a bit of spice or exotic seasoning.