

El Porvenir

# Laborum Single Vineyard Torrontes Oak Fermented 2024



WHITE  
STILL WINE



ARGENTINA



SALTA

## TASTING NOTE

**COLOR:** Yellow with golden edges, good brightness and lively. **AROMA:** Fruity, fresh and perfumed character. Intense and elegant, with a floral background reminiscent of roses. Accompanied by notes of vanilla from the time spent in wood. **MOUTH:** Good structure and weight in the mouth, fresh and balanced. Long flow or persistence.

## VITICULTURE

Traditional.

## VINIFICATION

Prefermentative maceration in press with carbonic snow for 4 hours. Alcoholic fermentation with selected yeasts, one part in barrel and the other in tank. 70% fermented in barrels and aged on lees for 8 months in new French oak barrels. Spontaneous MLF.

## 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.

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