

El Porvenir

# Pequeñas Fermentaciones Naranja 2024



ORANGE  
STILL WINE



ARGENTINA



SALTA

## TASTING NOTE

From a series of experimental 'small fermentations'. A golden orange wine with floral notes of orange blossom and jasmine, and herbal touches. After opening, spicy notes are perceived. A vibrant wine, with marked acidity that refreshes and a pleasant tension on the palate. It is medium-volume, with good texture and herbal and fruity expression.

## 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

Aromatic foods like Middle Eastern or Moroccan cuisine, dishes with lots of spiced, aged cheeses, and even fermented foods like kimchi. Roasted vegetables and hearty grain salads.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Moscatel (50%), Torrontés (50%)
CLOSURE	Screw cap
SKU CODE	M4456124
EXPRESSION	Delicate & Light Rose
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.4
TOTAL ACIDITY	6.51g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M4456124