

## Amauta Absoluto Torrontes

El Porvenir de Cafayate is one of Salta's premium but very affordable, high altitude wine producers. This small, family-owned winery in Cafayate, specialises in Torrontes, Malbec, Tannat and red blends from 45-50 year old vineyards which are amongst the highest in the world at 1900m asl and surrounded by 20ft, 200+ year old monster cacti. Colour in the reds here is profound due to the exposure to prolonged mountain sunlight, with soft tannins thanks in part to the extreme diurnal temperature differences... some mornings the cacti are thick with frost but within a few hours temperatures soar to the mid/high 20s! El Porvenir – “the future” has been the name of this estate has since it was founded in 1890. The winery and vineyards were restored by the Romero-Marcuzzi family in the 1990s.

These grapes are grown in the Finca El Retiro vineyards located 1,750 mts above sea level in Cafayate, Salta. Surrounded by ancient and magnificent cacti, the vineyard age is between 35 and 40 years vines produce approx. 10 tones/hectares. Harvest takes place by hand in three batches between end of January when just ripe; 2 weeks later when just right; and one week after that which adds complexity.

Bright and appealing with lovely fresh tropical fruit and citrus blossom notes. Bad Torrontes has the very special ability to taste like your nan’s flowery soap. This, however, is almost Alsation in style; lemon-grass, ginger and rose-petal on the nose while the palate is rich and aromatic, fresh and beautifully structured, with lovely rich ripe fruit and crisp acidity.

Drink with all Asian food, especially hot and sour dishes, or ceviche.

Producer: El Porvenir de Cafayate

Winemaker: Mariano Quiroga Adamo

Country of origin: Argentina

Region of Origin: Valle de cafayate

Grapes: 100% Torrontes

ABV: 13.5%

Closure type: screwcap

