Pequeñas Fermentaciones Garnacha, Valle de Cafayate 2022

ABP0302022

El Porvenir de Cafayate

— Salta, Argentina

El Porvenir's march into the future continues with the Pequenas Fermentaciones range of small, experimental wines. This is a vibrant unoaked Garnacha from Cafayate.

Production

This wine is made from 100% Garnacha grapes from new vineyards planted in colluvial soil at the foot of the mountain at Finca Piedramonte. Fermented with native yeasts with 25% whole cluster to enhance freshness and through carbonic maceration. It finished fermentation without skins to preserve its fruity expression and freshness.

Tasting note

Red cherry colour with notes of cherry, red apple and fresh plum and thyme.The palate is is fresh and fruity with vibrant flavours of plum and strawberry candy. Light in structure with great acidity and a refreshing finish.

Food Match

Grilled or smoked salmon dishes, venison or a spicy curry,

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Garnacha 100%

Suitable for:
Vegan