Amauta Absoluto Torrontés, Valle de Cafayate 2024

ABP0052024

El Porvenir de Cafayate

— Salta, Argentina

Beautiful purity of old vines. This lemon-grass, ginger and rose-petal scented wine is the perfect match for Asian spice.

Production

Grapes are grown in the Finca El Retiro vineyards located 1,650 mts above sea level in Cafayate, Salta. Surrounded by ancient and magnificent cacti, the vineyard age is 65 years vines produce approx. 15 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. Use of selected yeast. Maceration in press with carbonic for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13 ºC & 15 ºC. Non spontaneous malolactic fermentation.

Tasting note

A hugely appealing nose with lovely fresh tropical fruit and citrus blossom notes. This is exotic stuff with lovely Eastern nuances of rose-petal, lemon grass and ginger. The palate is rich and aromatic, with a gorgeous weight, fresh and beautifully structured, with lovely rich ripe fruit and crisp acidity.

Food Match

Hot and sour Asian dishes, or ceviche.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Torrontes 100%

Suitable for:
Vegan

Bottle Barcode:
7798097231102