Amauta Absoluto Tannat, Valle de Cafayate 2024

ABP0102024

2023 Vintage

El Porvenir de Cafayate

— Salta, Argentina

Decanter
External 2025

A delicious alternative to Malbec and a world away from the often hard Tannat found in South West France. This is wild, slightly exotic and immensely drinkable.

Production

Grapes are grown in the Finca Río Seco vineyards located at 1.700 meters above sea level in the Valley of Cafayate, Salta. Surrounded by ancient and magnificent cacti, the vines are 15 years old and produce approx. 7 tones/hectare. Grapes are harvested in the 3rd week of April, by hand in bins of 20 kg. Pre-fermentative maceration for 6 days at 4 ºC. Alcoholic maceration for 15 days at a controlled temperature between 26 ºC and 28 ºC. Post-fermentative maceration for 10 days. Spontaneous malolactic fermentation.

Tasting note

Intense purple in colour with a dark framboise nose, exotic spice and hints of ripe fig. Given the density of colour the palate is bright, fresh and fluid, with notes of ripe plum and dark cherry compote over a long, very gently mineral finish that is sewn-through with a distinctly saline thread.

Food Match

Red meat is the order of the day, with salt-marsh lamb or chargrilled steak being a good match.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Tannat 100%

Suitable for:
Vegan

Bottle Barcode:
7798097231089