# Amauta Corte IV Innovación Cabernet Franc Malbec, Valle de Cafayate 2021

**ABP015X**

*El Porvenir de Cafayate*

*— Argentina*

The Amauta Corte wines showcase complimentary blends from Provenir's 100 hectare vineyards in Cafayate.

## Production

Grapes are grown on the arid site of Finca Rio Seco, 1,700 metres above sea level in Cafayate, Salta. The vines were planted in 2001 and yield only low volumes of around 6 tons/hectare. The Malbec is picked first at the beginning of March with the Cabernet Franc left on vine until the end of March. All grapes are whole bunch hand picked into 20kg bins, minimising bruising/crushing. Initially, the grapes go through cold pre-fermentative maceration for 4 days at 5 degrees celcius then alcoholic fermentation for 14 days. Post-fermentative maceration last for 15 days and then spontaneous malolactic fermentation takes place. The wine is aged in second use french oak (80%) and american (20%) barrels for 6 - 8 months.

## Tasting note

Deep ruby red colour and a lifted nose of bramble berry and gentle spice. Rich and supple with sweet spice and ripe, juicy berry fruit flavours. The finish is plush, long and moreish. This is an exotic red very much of its place, Cafayate.

## Food Match

Grilled meats, especially lamb and spiced meat dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Cabernet Franc 50% Malbec 50%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens