

# El Porvenir Corte IV 2016



Vintage: 2016  
Varietal: 50% Cab Franc and 50% Malbec  
Case Production 12 pack: 1200  
Alcohol Content: 14.4  
Region / Location: Cafayate Valley  
Vineyard: Finca Rio Seco, 145 acres  
Planted:  
Altitude: 5740  
Farming Practices: Sustainable  
Soil Type: Deep Rocky and Sandy Soils  
Trellis System: VSP  
Yield: 1200  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: Paco Puga  
Élevage: 8 months in oak cube  
Lees Contact:  
Filtration Method: Light Cartridge Fliter  
Maceration / Fermentation: 20 day  
UPC Code: 7798097230532



RODEGA  
EL PORVENIR  
DE CAFAYATE

El Porvenir was founded within the Calchaqui Valley in the town of Cafayate by the Romero-Marcuzzi family in 2000. Their first winery was founded in the late 1970's in Tolombón, just a few miles from the town of Cafayate. The family has been an integral part of the Cafayate community ever since and we believe that El Porvenir de Cafayate is one of the benchmark wineries of the Salta. The family and wines show a great love and respect for the local terroir and they strive to maintain the legacy of their ancestors while incorporating current winemaking and viticulture. The family owns and farms four different vineyards within the Calchaqui Valley all of which are located close to the town of Cafayate. The oldest vineyard was planted approximately 65 years ago and each parcel is primarily comprised of sandy soils with elevations ranging from 5400 to 6200 feet above sea level. They produce Tannat, Torrontes, Malbec, Cabernet Sauvignon, Merlot, and Syrah along with some small plots of additional varietals. The gravity fed winery and cellar is housed within a hand made adobe structure in downtown Cafayate. All grapes are hand harvested, with little intervention in the winery to maintain the purity of the fruit. The winery is currently run by Lucia Romero-Marcuzzi, the granddaughter of Roberto, the founder of El Porvenir de Cafayate.