

1.850 MSNM (6,069 ft)

Foothills



Ancestral Terraces

Biodiversity



Natural irrigation by gravity
* (snowmelt water)

60% ROCK
(Schist)
35% SAND
5% LIME

Sustainable Agriculture



Malbec 4600 plants



Chardonnay 2000 plants

ALTO LOS CUISES



Nestled between steep slopes and high mountain cliffs, the “Altos los Cuisés” vines are clung to soils with history, rocks, sand and our special care.

Its singularity can be understood through the wine that reflects the terraces, the unique microclimate of the mountain stream and a sustainable cultivation management of gobelet system, used to protect and enhance the delicacy of our grapes.

Due to the extreme slope of the land, the vines are planted in an ancestral system of terraces in order to favor a natural irrigation by gravity avoiding soil erosion. The conduction is a high-density gobelet system (1m x 1m) which provides a particular care and allows an entrance of a diffuse light above the grapes, which generate fine and delicate skins, with soft and refined tannins.

Immersed in an intimate environment of diverse vegetation, among palm trees, fig trees, white carob trees and a beautiful jacaranda tree, the grapes that we obtain from this vineyard have a character of wild herbs that are reflected in a unique wine, like the place where it comes from.



BODEGA
EL PORVENIR
DE CAFAYATE

OASIS EN LA QUEBRADA
BLOCK ÚNICO
VIÑEDOS EN TERRAZAS



VINEYARD: Alto los Cuisés is situated in a ravine of the Sierra de Quilmes with steep slopes therefore the vineyards are planted in terraces growing and driven in a high density “gobelet” system between rocks. It is an unique and extreme vineyard that produces grapes with a different and unrepeatable expression.

LOCATION: Cafayate, Salta, 1.850 MSNM (6,069 ft)

VARIETY: Chardonnay 100% **VINTAGE:** 2021

ELABORATION DATA: The harvest is done at the end of January. In the reception of the winery, we select clusters of grapes and press the whole bunch to avoid oxidation. The must is left refrigerated for approximately 18 hours waiting for a natural decantation, later it is discharged into barrels where the fermentation with native yeasts begins.

The barrels remain covered in a cold chamber at 5°C in order to preserve the natural carbonic anhydride. Every 20 days we make batonnage then we cover it again. At approximately 120 days, the batonnage is made again later we make the first addition of sulfites. It remains in the barrel for maturation three more months until the wine is bottled.

AGEING POTENTIAL: 12 years | **VIGNERON:** Daniel Guillén. | **WINEMAKER:** Francisco Puga.

ALCOHOL : 12° | **PH:** 3,19 | **ACIDITY:** 6,41 g/l | **RESIDUAL SUGAR:** 1,80 g/l

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