

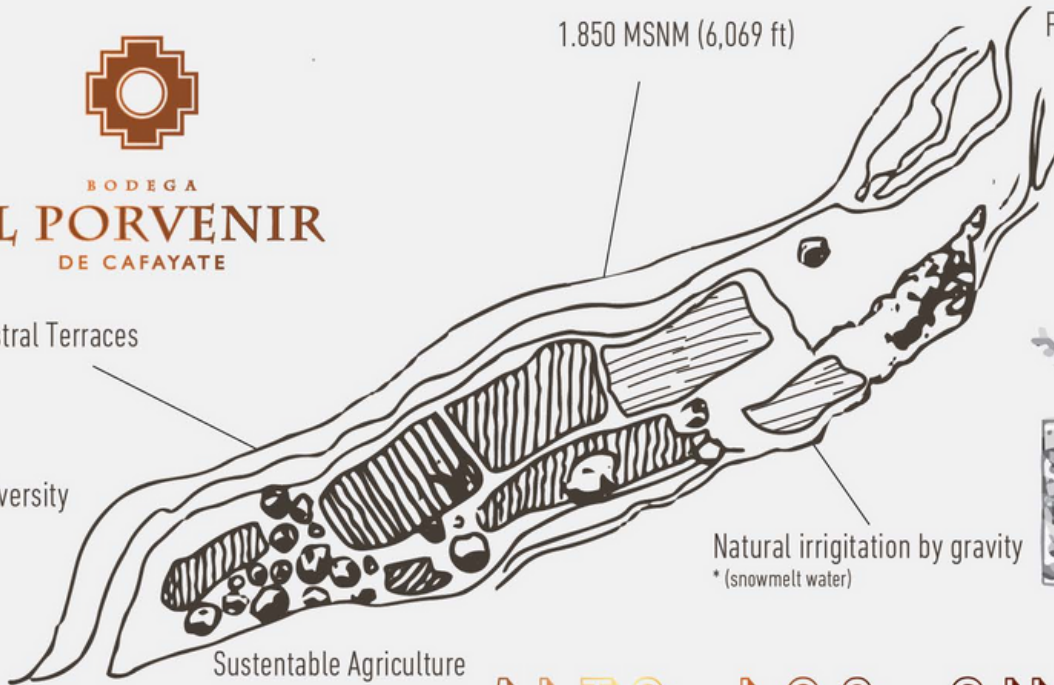
1.850 MSNM (6,069 ft)

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



VINEYARDS: Finca Alto Los Cuisés is located in a ravine of the Sierra de Quilmes with a very steep slope, so the vines are planted on terraces and trained in high density among the rocks. It is a unique and extreme estate, which produces grapes of a different and unrepeatable expression.

LOCATION: Cafayate, Salta, 1850 meters above sea level. (6069 ft)

VARIETY: Malbec 100% **VINTAGE:** 2021

WINEMAKING PROCESS: : Fermentation in concrete eggs with whole clusters between 5 and 10% with native yeasts. During the process, we avoid pumping over, limiting ourselves to manually wetting the "cap" of the wine only 2 or 3 times. Decanting with traces of sugar, followed by pressing of clusters and pomace. Malolactic fermentation also takes place here.

The wine is aged in used French oak barrels for a period of 12 months. Finally, the wine is kept in bottle for 1 year before release.

AGING POTENTIAL: 12 years. **WINEMAKER:** Francisco Puga

ALCOHOL: 13,5° **PH:** 3,66 **ACIDITY:** 6,50g/l. **RESIDUAL SUGAR:** 1,80 g/l.

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