




FINCA EL ORIGEN
Estate

FINCA EL ORIGEN ESTATE CABERNET SAUVIGNON 2017

The Estate line is born in our estate Las Pintadas: A line of young, fresh and friendly wines, that still preserve an interesting complexity.

2017 Harvest

The 2017 harvest was characterized by the great quality and yields below average. The frosts during spring affected the buds and the flower primordia. This translated into bunches with lower weight, but with excellent quality and concentration. The temperatures were warmer and the rainfall, lower; therefore, the tannins matured faster and the harvest in the entire Valle de Uco occurred earlier. The 2017 wines have very good color, sweet tannins and a very smooth mouthfeel.

Vineyards

This tier of wines seeks to express the authentic spirit of our vineyard Las Pintadas, located in Colonia Las Rosas, Uco Valley at 1 000 m (3 300 ft) above sea level. It has an alluvial sandy loam soil, deep and poor, which balances the plants naturally. The vines were planted in 1997 and nowadays they are in perfect harmony with their environment. They are naturally healthy thanks to the warm, dry breezes that blow through the vineyards during the summer and spring seasons and the dry continental weather of this valley.

Winemaking

Grapes were picked by modern harvest machines during the coolest hours of the night and morning, maintaining the temperature and health of the grapes in prime conditions. One hundred percent of this wine was made from a careful selection of Cabernet Sauvignon grapes, seeking to preserve the essence of this variety along with its unique aromas and flavors. Fermentation was primarily carried out in concrete tanks with selected yeasts at 24-26°C/75-79°F for 4-6 days. A small percentage was fermented in contact with untoasted French oak. Then the wine was filtered and bottled in order to be enjoyed young.

Tasting Notes

This is a Cabernet Sauvignon that offers a brilliant red color. This wine combines subtle fruity notes of wild cherries with a perceivable spicy profile, showing interesting hints of red bell pepper and smooth notes of fresh herbs. In the mouth, it is soft with a nice natural acidity and delicate yet persistent structure.

Food Pairing & Service

This friendly red wine can be enjoyed by itself or paired with warm salads, grilled vegetables, spiced meats or Mexican style dishes. Serve at 14-16°C (57-61°F).

Winemaker: Gonzalo Bertelsen



ALC 12.5 %

pH 3.81

TA 5.25 g/L