



# FINCA EL ORIGEN

*Estate*



**FINCA EL ORIGEN**

*Estate*

**MALBEC 2016**

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

## 2016 Harvest

The 2016 vintage was marked by the El Niño phenomenon, making it a cool and extremely humid year, and leaving the lowest yields in 56 years. Knowing about this phenomenon, we designed a meticulous program, removing shoots and leaves for ventilation and cryptogamic disease prevention. Despite the setbacks, our vines remained healthy, producing excellent wines with much lower alcohol and a phenolic ripening very similar to that of European wines.

## Vineyards

This tier of wines seeks to express the authentic spirit of our vineyard Las Pintadas, located in Colonia Las Rosas, Uco Valley at 3300 ft (1000 m) 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. This wine was made from a careful selection of grapes for this Malbec, 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 75-79°F/24-26°C for 10 days. A small percentage was fermented in contact with French oak. Then the wine was filtered and bottled in order to be enjoyed young.

## Tasting Notes

Bright, red color with violet hues. The nose is predominated by aromas of strawberries, cherries and wild cherries, as well as spices like licorice and white pepper, with subtle, sweet notes of vanilla, resulting from its fermentation in contact with oak. The palate is very soft, with medium texture. It is a fresh, juicy and lively Malbec, with delicious natural acidity and a pleasant finish. A true representative of the variety.

## 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 60-64°F/16-18°C.



**ALC 12.5 %**

**pH 3.65**

**TA 5.9 g/L**

Winemaker: **Gonzalo Bertelsen**

   @fincaelorigen

www.fincaelorigen.com