




FINCA EL ORIGEN
Estate

FINCA EL ORIGEN ESTATE MALBEC 2017

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 Malbec 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 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

In this wine, Malbec's typical characteristics, like the color and the fruity notes, was strengthened by the year's characteristics. It presents a bright purple color. The aromas first perceived are the red fruits, like cherries, wild cherries and strawberries, that then move to spices like rosemary and white pepper. The pepper notes continue in the mouth. The wine longer than wider. It is fresh, lively, with good natural acidity.

Food Pairing & Service

This friendly wine can be enjoyed by itself or easily paired with red meats, pizza or pasta. Serve at 14-16°C (57-61°F).

Winemaker: Gonzalo Bertelsen

The Estate wines are a range of wines known for their fresh fruit and varietal typicity. They are young wines, easy to drink, to enjoy every day.



ALC 12.5 %

pH 3.77

TA 5.28 g/L