



# FINCA EL ORIGEN

## *Estate*



### FINCA EL ORIGEN *Estate* MALBEC ROSÉ 2016

The Estate line is a line of young, fresh and friendly wines, that still preserve an interesting complexity.

#### 2016 Harvest

Like the two previous years, the 2016 vintage was cool and humid. The El Niño phenomenon was responsible for that this year, leaving the lowest yields in the last 56 years. Knowing about this phenomenon a year in advance, we designed a meticulous vineyard management program that involved removing shoots and leaves to allow the fruit to ventilate and avoid cryptogamic diseases caused by the excess of rains, which were about 300% above the average. Despite the setbacks, we were able to produce excellent wines with much lower alcohol and a phenolic ripening very similar to that of European wines.

#### Vineyards

The grapes for this Rosé come from our genuine estate La Esperanza, located in Vista Flores, Uco Valley, at the foothills of the Andes mountain range (1 200 m./3 900 ft.a.s.l.). Due to the high altitude, there is very wide thermal amplitude between day and night, which is ideal for fresh wines. The vineyards are naturally healthy, due to the warm, dry breezes that blow throughout the spring and summer. Today, Vista Flores is considered one of the best micro-terroirs within the Uco Valley, thanks to the wines' distinguished character.

#### Winemaking

Sixty percent of the wine comes from the direct pressing of manually harvested clusters. The juice obtained continued the winemaking process without any skin contact to achieve a very delicate pink color. The remaining 40% was produced through the *saignée* method from the highest quality Malbec grapes we have. Fermentation was carried out with selected yeasts at low temperatures (11-14°C/53-57°F) for 21 days in stainless steel tanks. After clarifying, the wine was immediately bottled to preserve its distinctive freshness.

#### Tasting Notes

This Malbec Rosé offers a light bright, very elegant, pink color. In the nose it is delightful and perfumed, with good intensity of aromas, like strawberries and delicate flower notes of violets and white flowers. In the mouth, it is refreshing and persistent, and surprises with a juicy acidity, delicate structure and a fresh and pleasing palate. This is rosé made out of Malbec grapes, with a very elegant style!

#### Food Pairing and Service

This rosé is perfect as an appetizer or to accompany green salads, ceviche, Asian food or white fish. Serve at 10-12°C (50-54°F).



ALC 13.1%

pH 3.35

TA 6.3 g/L

Winemaker: Gonzalo Bertelsen



@fincaelorigen

www.fincaelorigen.com