




FINCA EL ORIGEN
Estate

FINCA EL ORIGEN ESTATE MALBEC ROSÉ 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

The grapes for this Rosé come from our genuine estate La Esperanza, located in Vista Flores, Valle de Uco, 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 Valle de Uco, thanks to the wines' distinguished character.

Winemaking

Seventy-five 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 25% 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 pink color. In the nose, it is perfumed and it stands out for the noticeable and pleasant presence of red fruits, mainly strawberries and cherries. In the mouth, it is round and refreshing with good acidity. With a long structure and dry finish, it is a very elegant and pleasing Rosé.

Food Pairing & 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).

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 13.5%

pH 3.3

TA 5.9 g/L