



FINCA EL ORIGEN

ORIGIN MATTERS

Genuine terroir and Argentinean winemaking define our being

FINCA EL ORIGEN *Estate Blend* 2015

Just as the sea and the land joined to create the amazing Andes mountain range, whose soil conceals fossilized sea treasures that today are proof of the Andes formation, this blend is the treasure arising from merging two powerful varieties: Cabernet Sauvignon, the king of red varieties and Malbec, the emblematic Argentine grape.

2015 Harvest

A greater amount of rainfall was recorded during summer, which resulted in greater humidity and forced us to work the field by carefully managing the canopy to achieve good ventilation and ensure healthy conditions, as well as by harvesting some varieties earlier to avoid potential damages that high humidity can cause. Fortunately, in high altitude vineyards like ours, which have good drainage and poor humidity, the rainfalls did not represent a serious problem. On the contrary, the 2015 harvest rendered fresh wines, with low alcohol contents and good acidity.

Vineyards

The grapes of this incredible single vineyard wine come from our genuine vineyard La Esperanza, located in Vista Flores, Uco Valley at the foothills of the Andes Mountain range (3,900 ft/1,200 m.a.s.l.). The medium to low fertility soils are very permeable and well drained. Due to the altitude, there is a wide thermal amplitude between day and night. The vineyards are naturally healthy, due to the warm, dry breezes that blow throughout the spring and summer growth cycles. Vista Flores is nowadays considered one of the best micro-terroir within the Uco Valley, thanks to the distinguished character of its wines.

Winemaking

Grapes were harvested during the cool hours of the morning, allowing a natural, 5-day pre-fermentative maceration in concrete tanks, followed by a alcoholic fermentation for 10-12 days, during which the extraction was carried out daily by manual pump-overs and *pigeage*. The components of the blend were carefully selected in the vineyard from special lots and aged separately for 8 months in French and American oak barrels, 10% of which were new. Once the winemaking process finished, and after a quality classification of the wines, the final blend was made with 51% Cabernet Sauvignon and 49% Malbec.

Tasting Notes

The wine shows an intense ruby color. In the nose, the flower notes give way to the spices like white pepper until the exquisite red berries appear, with hints of vanilla that remind of its time in barrels. The entry is smooth and pleasurable, and in the mouth it is round and persistent, with velvety tannins. The flavors of dark fruits like blackberry and blueberry complement to perfection with notes of tobacco.

Food Pairing & Service

It pairs very well with pork, grilled chicken, wok-sautéed vegetables, pasta and sweet-and-sour dishes. Serve at 16-18°C (60-64°F).



Winemaker: Gonzalo Bertelsen



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ALC 14.20%

pH 3.65

TA 6.00 g/L