



FINCA EL ORIGEN

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**ORIGIN MATTERS**

*Wines from Argentina that respect their origin.  
Wines with bases.*

**FINCA EL ORIGEN**

*Estate Blend*

**2016**

*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 potent varieties: Cabernet Sauvignon, the king of red varieties, and Malbec, the emblematic Argentine grape.*

**2016 Harvest**

The 2016 vintage was marked by the El Niño phenomenon, making it a cool and humid year, and leaving the lowest yields in 56 years. Despite the setbacks, our vines remained healthy thanks to a meticulous vineyard management program that involved removing shoots and leaves to allow the fruit to ventilate and avoid cryptogamic diseases caused by fungi. This resulted into excellent wines with much lower alcohol and a phenolic ripening that turned into more subtle aromas, a lighter body and higher acidity levels.

**Vineyards**

The grapes for this incredible single vineyard wine come from our genuine estate La Esperanza, located in Los Chacayes, Vista Flores, Uco Valley, at the foothills of the Andes mountain range (1 200 m./3 900 ft.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. Los Chacayes is nowadays considered one of the best terroirs for our emblematic variety.

**Winemaking**

Grapes were harvested during the cool hours of the morning, allowing a natural, 5-to-7-day pre-

fermentative maceration at 52°F/11°C in concrete tanks, followed by an 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 to 10 months in French and American oak barrels, 30% of which were new. Once the winemaking process finished, and after a quality classification of the wines, the final blend was made with 55% Cabernet Sauvignon and 45% Malbec.

**Tasting Notes**

This blend displays great color intensity. It is a concentrated and perfumed wine, in which the floral notes of violets and lavender stand out, combined with spices like pepper, licorice and vanilla. The mouth offers notes of mint and dark fruits like blackberries and blueberries. It is a round blend, persistent and with velvety tannins. The wood integration and the elegant balance are the highlights in this wine.

**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).

**ALC 13.5 %**

**pH 3.76**

**TA 5.6 g/L**

*Winemaker: Gonzalo Bertelsen*