



Winemaker: Gonzalo Bertelsen

ORIGIN MATTERS

Wines from Argentina that respect their origin.

Wines with bases



FINCA EL ORIGEN

gran Reserva

CABERNET SAUVIGNON 2016

VISTA FLORES SINGLE VINEYARD

A year with a humid summer that forced a more intense canopy management and resulted in fresh wines, with good acidity.

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 of this incredible single vineyard wine come from the highest part of our vineyard La Esperanza, located in the alluvial terrace of Chacayes, Vista Flores, Valle de Uco at the foothills of the Andes mountain range (1,200 m./3,900 ft.a.s.l.). The sandy loam soil with abundant boulder and rocks is covered with calcium inlays, permitting good drainage. These characteristics let the grapes ripen very well and the great amount of rocks makes tillage impossible. There is a continental high desert climate with a wide thermal amplitude. The vineyards are naturally healthy, due to the soil depth, the aridity and the warm, dry breezes that blow throughout the spring and summer. Our vineyard is located in one of the areas par excellence to grow this variety, where it develops a fruity, floral, and fresh profile, with perceivable minerality, tension,

elegance and great concentration.

Winemaking

The prime time to start harvesting was determined by closely following the grape ripening cycle. The grapes were selected manually during the harvest to ensure that the best quality clusters were used. A short, 3-day cold maceration preceded the 14-day alcoholic fermentation with selected yeast, during which open and close pump-overs and cap punch-downs were performed to obtain a more delicate structure. The total maceration time was 24 days. Then the wine was devalled and racked to French and American oak barrels (25% of which were new), where it was aged for 10-12 months. Cellaring in the bottle took approximately 6 months.

Tasting Notes

True to the style of Finca el Origen Gran Reservas, this Cabernet Sauvignon displays an intense, ruby red color, contributed by Malbec (8%) and Petit Verdot (6%). In the nose, dark fruits stand out, combined with vegetable notes. The hints of peppermint give a fresh feeling to the wine, and are followed by vanilla aromas contributed by the oak. In the mouth, the wine remains fresh, and it has good acidity, with lower alcohol contents, tension, good nerve and pleasing tannins. This Gran Reserva Cabernet Sauvignon is a true representative of the 2016 harvest characteristics.

ALC 13.5 %

pH 3.8

TA 5.92 g/L