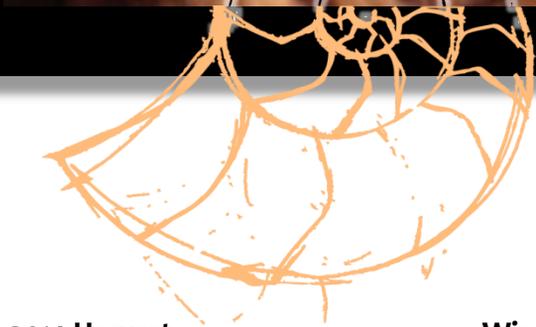


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Gran Reserva
MALBEC 2014

VISTA FLORES SINGLE VINEYARD

2014 Harvest

It was a challenging harvest that made viticulturists and winemakers work hard due to all the diverse climactic conditions that they had to deal with. There was a lot more rain, especially in the middle of the summer and during the first weeks of picking, which delayed the harvest. Fortunately, the rainy days stopped they were followed by dry cool days that assured the sanity of the grapes. Crop levels were well balanced and slightly below average. As a result, the 2014 wines are fresh with medium structure and an outstanding and elegant mouth.

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 Vista Flores, Uco Valley at the foothills of the Andes Mountain range (3,900 ft./1,200 m.a.s.l.). It has a sandy loam soil with a high level of boulders and pebbles covered with limestone, which prints lots of minerality and elegance to the wines. This poor deep soil is very permeable and well drained. Its texture lets the grapes ripen very well and the great amount of rocks makes tillage impossible. There is a continental high desert climate with wide thermal amplitude thanks to the altitude. The vineyards are naturally healthy, due to 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 great concentration.

Winemaking

The prime time to start harvesting was determined by closely following the growing season. The grapes were hand-picked in 10-kilo trays. To ensure that the highest quality berries were used for this wine, they underwent a double selection process before going into the concrete tanks. A 5-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 28 days. Then the wine was devatted and racked to 70% new and 30% second use French and American oak barrels, where it was aged for 12 months. Cellaring in the bottle took approximately 6 months.

Tasting Notes

With a deep, glowing violet color, this Malbec is very expressive in the nose, with the first flower aromas of violets giving way to interesting notes of licorice and black pepper, emphasized by the 3% Cabernet Sauvignon. The barrel is present in gentle notes of tobacco and vanilla. In the mouth, it is the full expression of Malbec and of our terroir, with exquisite aromas of ripe red berries like cherries and strawberries, and dried figs, and an attractive contribution of the oak in subtle notes of nuts. With noticeable but round tannins and a high concentration in the mouth, this wine is persistent and balanced. This Malbec's mouth suggests that it is a wine with great aging potential, and that it would be interesting to see how its structure evolves with time. Serve at 64°F/18°C, previously decanted, and paired with pizza style thin flank steak.

A humid year with a fresh and dry end of season that rendered balanced yields and wines with medium structure and an elegant mouth.



ALC 14.8 %

pH 3.69

TA 5.45 g/L

Enólogo: Gonzalo Bertelsen

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