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FINCA EL ORIGEN
gran Reserva
MALBEC 2015

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.

2015 Harvest

The summer weather conditions were the ones that determined this harvest. A greater amount of rainfall was recorded, concentrated in the months of February and March, 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 less humidity, the rainfalls did not represent a serious problem. As a result, the 2015 harvest rendered fresh wines, with good acidity.

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 devatted 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

This Malbec's concentration gives its first sign in the sight, with a deep and bright violet color. It is a wine with an attractive aromatic intensity, a perceivable floral profile in which the violets stand out, accompanied by notes of licorice and ripe red fruits. The 6% of Petit Verdot contributes to its persistence and balance. In the nose and in the mouth, the barrel aging is perceived: vanilla, tobacco and chocolate add an elegant complexity. With velvety tannins, it is a Malbec with a round and complex mouth. Serve at 18°C, previously decanted and accompanied by roasted red meats, pasta, empanadas or locro.

Winemaker: Gonzalo Bertelsen

ORIGIN MATTERS

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

ALC 14.5 %

pH 3.65

TA 5.85 g/L