

FINCA EL ORIGEN



In the midst of chaos there is underlying order.

FINCA EL ORIGEN **PHI** 2010

Phi is a tribute to divine proportion, a blend of selected varieties in harmony with nature.

2010 Harvest

Harmonic and balanced, 2010 is remembered for being a dry, cool and healthy year. The summer arrived late, with moderate temperatures for the first two months. During harvest, the days were warm and the nights were cold, which gave way to a wide thermal amplitude and a slow ripening process. As a result, the 2010 wines are less alcoholic and more acidic. Due to lower yields, the 2010 red wines show excellent concentration, deep color, aromatic intensity and fruit richness. They also display mature and present tannins, but with a milder structure than in the previous year.

Vineyards

For the production of this unique single vineyard blend, we carefully grow and select the best grapes of our 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.). We manage every block individually in order to get a low and balanced yield of about 5 to 6 T/ha, which results in more concentration, ripe characteristics, soft tannins and complexity in the wine. The low fertility soils are very permeable and well drained. Due to the altitude, there is a wide thermal shift between day and night (68-77°F/19-25°C). The vineyards are naturally healthy as the dry weather allows minimum application of herbicides and pesticides and, therefore, certain sustainability.

Winemaking

Each block in our vineyard was manually harvested at its prime time, by the end of April, in 10-kilo trays during the cool early mornings, followed by a manual selection of the best grapes. After a natural 5-day cold maceration in concrete tanks, the alcoholic fermentation with selected yeasts lasted 14 days at around 82°F/28°C. Controlled closed and open pump-overs accompanied the fermentation and maceration processes. The total maceration time was 28 days. Malolactic fermentation took place in new French and American oak barrels, where the wine was aged for 16 months. The best barrels were carefully selected before making the blend. This wine was bottled without filtration and then cellared for 2 years.

Tasting Notes

The Malbec base (51%) prints violet and plum aromas along with an amazing concentration and round, velvety tannins. The Cabernet Sauvignon (35%) enhances the mouth fill, reaching a better structure and complex aromas, while the Petit Verdot (7%) and the Bonarda (7%) add fruity notes, color, structure, juicy and soft tannins, and a nice acidity that improves the long finish. They are perfectly combined to reach full harmony and to reflect the vintage's best potential. This blend shows a deep red color, with lots of fresh red and black fruit aromas and a touch of flowery notes, mainly violets. In the mouth, it offers exquisite, mature tannins.



Total Production: 5,000 bottles

Winemaker: Gonzalo Bertelsen

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ALC 14.80 %

pH 3.60

TA 5.97 g/L