

FINCA EL ORIGEN



In the midst of chaos, there is underlying order.

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PHI 2011

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

2011 Harvest

The 2010 extended through the early spring, which caused a minor one week delay on average in the grapes' phenological cycle. Early summer was significantly colder than normal, especially in terms of the absolute maximum temperatures and it continued accompanied by ample rainfall. This slowed down the ripening process, which was very positive as the grapes reached their optimum ripening point by harvest time. As a result, the 2011 wines offer a perfect natural acidity, great color, lots of fruit, velvety mature tannins, good concentration and elegance.

Vineyards

For the production of this unique single vineyard blend, we carefully grow and select the best grapes of our estate La Esperanza, located in Vista Flores, Uco Valley, at the foothills of the Andes mountain range (1 200 m/3 900 ft.a.s.l.). We manage every block individually in order to get low and balanced yields of about 5 to 6 T/ha, which results in more concentration, ripe characteristics, soft tannins and complexity in the wine. The medium to low fertility soils are very permeable and well drained. Due to the altitude, there is wide thermal amplitude between day and night (19-25°C/66-77°F). 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-kg/22-lbs trays during the early cool mornings, followed by a manual selection of the best grapes. After a natural 5-day cold maceration, the alcoholic fermentation with selected yeasts lasted 14 days at around 28°C/82°F. 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

Phi presents a very intense and deep color. In the nose, the aromatic components of each variety in the blend (82% Malbec, 17% Cabernet Sauvignon y 1% Syrah) result in an extremely interesting and gentle wine. The nose of this wine is a whole new world to discover as it keeps unfolding. At the beginning we find floral notes, and aromas of ripe plums and cherries. Sweet aromas of dark chocolate, *dulce de leche* and caramel slowly start to appear. Then the wine evolves and notes of spices like white pepper, licorice and earthy notes come up. In the mouth, it displays complexity and balance between fruit and wood. It is a wine with great structure, and ripe and bold tannins filling the mouth. It is a round wine with a long finish, in which the components coexist in harmony.



Total production: 5,000 bottles
Winemaker: Gonzalo Bertelsen

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ALC 14.90%

pH 3.60

TA 5.77 g/L