



FINCA EL ORIGEN



## FINCA EL ORIGEN *Reserva Estate* CABERNET SAUVIGNON 2015

A continental single vineyard Cabernet Sauvignon from the Andes mountain range in the Uco Valley, Mendoza. High altitude vineyards produce the most elegant wines of Argentina.

### 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 poor humidity, the rainfalls did not represent a serious problem. On the contrary, the 2015 harvest rendered fresh wines, with low alcohol contents and good acidity.

### Vineyards

The grapes for this incredible single vineyard wine come from our genuine 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.). The medium to low fertility soils are very permeable and well drained. Due to the altitude, there is a wide thermal amplitude between day and night. The vineyards are naturally healthy, due to the warm, dry breezes that blow throughout the spring and summer. This

continental weather contributes to reach a Cabernet Sauvignon with a unique style.

### Winemaking

Grapes were harvested during the cool temperatures of the night and the early morning, allowing a natural, 3-day pre-fermentative maceration at 11°C/52°F in concrete tanks. Alcoholic fermentation was carried out with selected yeasts for 11 days at 26°C/79°F along with controlled pump-overs. The total maceration time was 3 weeks and the wine underwent malolactic fermentation during the 6 months that it spent in oak. After that, the final blend was defined.

### Tasting Notes

This 100% Cabernet Sauvignon displays an intense purple color with red hues. The nose delights with ripe dark berries like cassis, with elegant floral and spicy hints. The smoked aromas, as well as aromas of vanilla and graphite enhance its complexity. In the mouth, it caresses with a medium structure and a lingering finish.

### Food Pairing & Service

This smooth wine goes well with roast beef with grilled vegetables, shredded beef sandwich or *fondue bourguignon*. Serve at 16-18°C (60-64°F).



Winemaker: Gonzalo Bertelsen

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ALC 13.60%

pH 3.63

TA 5.62 g/L