

FINCA EL ORIGEN
Reserva Estate
CABERNET SAUVIGNON 2016

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

2016 Harvest

The 2016 harvest was marked by the El Niño phenomenon, making it a cool and humid year, and leaving the lowest yields in 56 years. Despite the setbacks, our vines remained healthy, thanks to a one-year meticulous program that included removing shoots and leaves to ventilate the vines and prevent the occurrence of diseases caused by fungi. This resulted in excellent wines with lower alcohol levels and a phenolic ripening that offered subtler aromas, lighter body and higher acidity levels.

Vineyards

The grapes for this incredible single vineyard wine come from our genuine estate La Esperanza, located in Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range (1,200 m./3,900 ft.a.s.l.). The medium-to-low-fertility soils have very good drainage. 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. Chacayes is nowadays considered one of the best terroirs in Argentina for this traditional variety.

Winemaking

Grapes were picked by modern harvest machines during the coolest hours of the night and morning. Alcoholic fermentation was carried out with selected yeasts for 10-12 days at 26-28°C (79-82°F) along with controlled pump-overs and punch-downs for an optimal extraction. Total maceration time was 2 weeks. The wine was in contact with French oak with different toast levels for 6 months, to preserve the wine fruitiness and freshness and to achieve optimal integration.

Tasting Notes

This 100% Cabernet Sauvignon displays bright red color. In the nose, black fruits like blackberries and blueberries dominate, with hints of licorice and slight notes of vanilla thanks to its contact with oak. The freshness, soft tannins, medium structure and exquisite natural acidity of the year are the highlights in the palate. It is an honest Cabernet Sauvignon, a true reflection of the year, the soil and the man's work.

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).

ALC 12.5 %

pH 3.75

TA 5.5 g/L

Winemaker: Gonzalo Bertelsen

