

FINCA EL ORIGEN
Reserva Estate
MALBEC 2016

This is our flag-ship wine as it represents very well our emblematic variety, with its smooth and fruity tannins, as well as our terroir, with its delicate violet and mineral aromas and deep purple color.

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

Faithful to the style of Chacayes wines, this 100% Malbec displays an intense violet color. In the nose, the highlights are the notes of fresh red fruits such as cherries, strawberries and cherries. Subtle floral notes of violets and spices like licorice slowly start opening up. In the mouth, the characteristics of the fresh year are perceived in an excellent acidity. It is a wine with medium structure, fresh and balanced, with a lingering finish.

Food Pairing & Service

This smooth and versatile wine goes well with beef or pork stews, barbecues, Argentinean *empanadas*, "tapas" or grilled vegetable brochettes. Serve at 16-18°C (60-64°F).

ALC 13.5 %

pH 3.68

TA 5.4 g/L

Winemaker: Gonzalo Bertelsen

