

FINCA EL ORIGEN

Reserva Estate

MALBEC 2017

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.

2017 Harvest

The 2017 harvest was characterized by the great quality and yields below average. The frosts during spring affected the buds and the flower primordia. This translated into bunches with lower weight, but with excellent quality and concentration. The temperatures were warmer and the rainfall, lower; therefore, the tannins matured faster and the harvest in the entire Valle de Uco occurred earlier. The 2017 wines have very good color, sweet tannins and a very smooth mouthfeel.

Vineyards

The grapes for this incredible single vineyard wine come from our genuine estate La Esperanza, located in Los Chacayes, 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. Los Chacayes is nowadays considered one of the best terroirs for our emblematic 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, to preserve the wine fruity character and freshness and to achieve an optimal integration.

Tasting Notes

Its deep purple color make this Malbec a true representative of wines from Vista Flores. This wine is distinguished by its aromatic complexity in which notes of red fruits like cherries, with ripe fruit, floral aromas of violets, vanilla and tobacco cigars stand out. The aromas extend to the palate, where black fruits such as blackberry with spicy notes are still present. Its medium structure and silky tannins are in balance with an exquisite natural acidity that adds to a long finish.

Food Pairing & Service

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

ALC 14.2 %

pH 3.86

TA 5.55 g/L

Winemaker: Gonzalo Bertelsen



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ORIGIN MATTERS

*Wines from Argentina that respect their origin.
Wines with bases.*