



FINCA EL ORIGEN



## FINCA EL ORIGEN *Reserva Estate* TORRONTÉS 2016

*This Torrontés is grown in the best valley for this variety: Cafayate, in Salta, Argentina. Its fragrant nose suggests a sweet taste, but then it surprises with a clean and elegant palate.*

### 2016 Harvest

In October 2015, Cafayate was hit by the frost, which had a strong impact on the emblematic variety in Salta, Torrontés, reducing the yields by 50% in 2016. Contrary to what happened in Mendoza, Cafayate had a very dry summer, with precipitations below the annual average, which caused a significant water restriction. In general terms, the 2016 Torrontés shows an excellent quality and great concentration given by the lower yields.

### Vineyards

To produce this emblematic white variety, Finca el Origen moves up north Argentina, close to the border with Bolivia. The region is near the tropic. However, over there, in the province of Salta, there is an isolated valley protected by mountains called Cafayate. Thanks to its high altitude (5,570 ft/1,700 m.a.s.l.), it has a unique microclimate that makes it the perfect terroir for Torrontés. These prime conditions are: poor and deep sandy soil, which naturally balances the vine and its vigor; arid climate with a wide thermal amplitude, which contributes to the variety's aromatic intensity; and "pergola" trellis system that produces medium luminosity on the grape bunches, which is ideal for Torrontés as it

achieves a unique aromatic expression.

### Winemaking

The best bunches were picked in the vineyard and harvested during the Cafayate morning fresh hours. Afterwards, the best juice was obtained by pressing the grapes, and it was then fermented at 55°F/13°C with selected yeast for 15 days. The wine was then racked, keeping its fine lees to allow for the typical creamy texture in this Torrontés. The wine was bottled early to preserve the natural freshness and fruity expression.

### Tasting Notes

This Torrontés shows a straw yellow color with green hues. The initial intensity of aromas of white flowers, fruits (like grape) and citrus peel gives way to notes of white and tropical fruits, like peach and pineapple. The contact with lees makes the entry in the mouth smooth and creamy. The finish is long, pleasant and clean, with rich natural acidity making it very refreshing.

### Food Pairing & Service

It is excellent as an aperitif or pairing it with mustard chicken and citric desserts. Serve at 42-50°F/6-10°C



Winemaker: Gonzalo Bertelsen

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ALC 13.8 %

pH 3.5

TA 6.1 g/L