

FINCA EL ORIGEN
Reserva Estate
TORRONTÉS 2017

This Torrontés grows 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.

2017 Harvest

The 2017 harvest was characterized for being a dry year, with moderate temperatures. These conditions were the optimal to produce healthy, excellent quality grapes. The early budbreak by the end of August, with good flower set and no climatic damages led to an early harvest. The 2017 Torrontés from Cafayate are fresh in the mouth, with good acidity, less flower intensity and a fruitier profile.

Vineyards

To produce this emblematic white variety, Finca el Origen moves up north Argentina, in Cafayate Valley, Salta. This area is an isolated valley, protected by the mountains. Thanks to its high altitude (1,700 m.a.s.l./5,570 ft), it has a unique micro-climate 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.

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 13°C/55°F 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 of yellowish green color, stands out mainly for its fruity notes, such as peach, pear and pineapple, accompanied by very subtle floral notes. It has a sweet entry with pronounced tropical fruits, and a citrus finish. The finish is long and clean, with an exquisite natural acidity.

Food Pairing & Service

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

ALC 14%

pH 3.5

TA 6 g/L

Winemaker: Gonzalo Bertelsen

