



History and Facts about Finca el Origen Uco Valley, Mendoza, Argentina

Boutique Concept. Single-Vineyard Spirit. Place Matters.

Finca el Origen is the Argentinean winery of the Carolina Wine Brands winery cluster.

This Mendoza project began in 1996 with the planting of the first vineyards in Vista Flores, Uco Valley, at the foothills of the Andes mountain range. During the first years, the business was focused on commercializing ultra-premium grapes from an area that was increasingly gaining prestige until it became the most celebrated area of the country. In 2002, after achieving great expertise managing the vineyards, we started producing wines from our own vineyards, with a boutique concept and a single vineyard spirit.

The Uco Valley is located at the foothills of the Andes mountain range. Millions of years ago, some parts of the mountain range were submerged under the sea, which explains the presence of sea fossils like the ammonite, which represents us through our logo. They are considered silent witnesses of the origin of the Andes and today, by being part of our genuine terroir, are witnesses of the origin of our wines.

HIGH ALTITUDE. Our vineyards range from 3,300 – 3,900 ft. ASL, along the Andes mountain range. At that altitude, the nights are very cold and the sunlight during the day is very intense. This produces thicker grape skins as the vine protects its seeds from strong sun exposure and low temperatures, which translates into wines that are rich in tannins and flavors.

DESERT SOILS. Mendoza is a high desert (less than 8 inches of rainfall per year) without sea influence. Millions of years of geologic activity have rendered this alluvial soil very poor with low fertility. This produces balanced grapes and low yields (plants produce concentrated, small grape clusters).

EXCELLENT WATER. The water we use to irrigate our vineyards comes from a stream that passes through our La Esperanza vineyard. It flows from a natural glacier-fed spring in Tunuyán. The purity of this fresh water is transferred to the grapes.

SUSTAINABLE ENVIRONMENT. The well-drained soil of the Uco Valley is poor, rocky and filled with pebbles. The warm, dry breezes of spring and summer in this dry continental climate make it very easy to farm sustainably. Vineyards are naturally healthy as pests and diseases have fewer chances to survive. Cover crops help to retain some fertile nutrients. Pesticides are used as a preventive practice, and are applied as little as possible.

Consulting Winemaker: Nick Goldschmidt





Reserva Malbec 2022

Uco Valley, Mendoza, Argentina

Wine Details

Grapes were harvested mechanically with modern equipment during the night and just before dawn when temperatures are the lowest. Alcoholic fermentation with select yeasts for 10-12 days with controlled pump-over and punch down for maximum extraction. Total maceration time of two weeks. 30% of the wine was kept in contact with French oak of varying degree of toast for 6 months to respect the fruit and achieve optimum integration.

Vineyards/Region

Finca La Esperanza Vineyard

Tasting Note

Distinct aromatic complexity with outstanding notes of red fruits, floral aromas of violets, vanilla and cigar. On the palate, blackberry fruit and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

Food Pairing

Pair with barbeque roasts, fresh pasta and hard cheeses.

Varietal

100% Malbec

UPC, Pack, Size, ABV

8-13942-01055-2 12 750ml 14.8%

Ratings / Awards

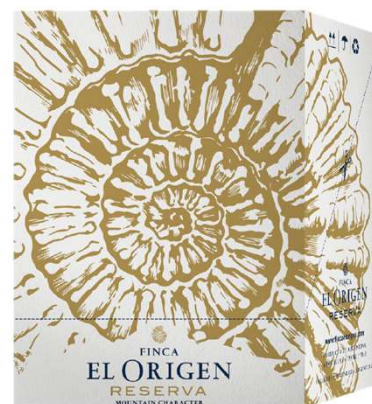
95	Somm's Choice Awards '23	2021
92	James Suckling	2021
90/Silver Medal	IWC '22	2021
93	James Suckling	2020
95	Decanter	2019
93	James Suckling	2019
94	Descorchados	2018
91	James Suckling	2018
91	Decanter	2018
91	Decanter	2017
93	James Suckling	2016

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail: