



FINCA EL ORIGEN

Estate Blend



HARVEST 2018 | CHARACTERISTIC

The 2018 vintage stands out for its great quality and yields lower than average.

Temperatures were warm, with less rainfall, causing tannins to ripen quite fast and pushing harvest dates in the Uco Valley forward.

The harvest of the Estate line in the Uco Valley was conducted in early April.

VINEYARDS

Location: The grapes used for this Malbec came from a single vineyard in Finca La Esperanza. Chacayes is currently considered one of the best terroirs for our flagship variety.

Altitude: 1,200 meters above sea level for Finca La Esperanza.

Yield: 8,000 kilograms per hectare.

VINIFICATION

Pre-fermentation maceration for 3 days, followed by alcoholic fermentation for 7 days and post-fermentation maceration for 10 days. A total of 20 days in contact with the skins.

The 6 to 8-month aging in barrels of different uses contributed to the nicely integrated and balanced wood notes.

The final blend was decided after vinification but prior to the classification of the qualities obtained: 55% Cabernet Sauvignon, 45% Malbec

TASTING NOTES



This blend has remarkable color intensity.



Very concentrated and fragrant, with outstanding notes of pepper and spices reminiscent of Cabernet Sauvignon, and fruits like blackberries, cherries and plums characteristic of Malbec. Licorice and vanilla are the main descriptors.



A round, persistent blend of silky tannins.

PAIRING & SERVICE



Serve between 60° / 64°F



Roast BBQ, pork
Vegetable stews

ANALYTICAL DATA

Alcohol: 13,8%

Ph: 3,70

Total acidity: 5,72 g/l

Sugar: 3 g/l

Winemaker: Gonzalo Bertelsen

AWARDS

90 pts. | 2018 James Suckling

90 pts. | 2018 Decanter | Silver Medal