

FINCA EL ORIGEN



IN THE MIDST OF CHAOS, THERE IS UNDERLYING ORDER

Harvest 2010

Harmonic and balanced, 2010 is remembered for being a dry, cool and healthy year. The summer arrived late, with moderate temperatures for the first two months. During harvest, the days were warm and the nights were cold, which gave way to wide thermal amplitude and a slow ripening process. As a result, the 2010 wines are less alcoholic and more acidic. Due to lower yields, the 2010 red wines show excellent concentration, deep color, aromatic intensity and fruit richness. They also display mature and present tannins, but with a milder structure than in the previous year.

Tasting Notes

The Malbec base (51%) prints violet and plum aromas along with an amazing concentration and round, velvety tannins. The Cabernet Sauvignon (35%) enhances the mouth fill, reaching a better structure and complex aromas, while the Petit Verdot (7%) and the Bonarda (7%) add fruity notes, color, structure, juicy and soft tannins, and a nice acidity that improves the long finish. They are perfectly combined to reach full harmony and to reflect the vintage's best potential. This blend shows a deep red color, with lots of fresh red and black fruit aromas and a touch of flowery notes, mainly violets. In the mouth, it offers exquisite, mature tannins.



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UCO VALLEY - MENDOZA - ARGENTINA

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94 POINTS

WINEENTHUSIAST
MAGAZINE

EDITOR'S CHOICE

Dec 2014 Issue

93 pts Tim Atkin: Argentina 2015 Special Report
93 pts Spanish Guía Peñín: 2015 Guide
92 pts James Suckling: Argentina Tasting Report 2014