



FINCA^{EL} ORIGEN



Varietal Malbec Rosé

VARIETY: *Malbec Rosé*

VINTAGE: *2008*

REGION: *Uco Valley / Mendoza*

Location and vineyards

For the production of the varietal range, Finca El Origen owns exceptional vineyards in the Uco Valley, Las Pintadas vineyards, at the foot of the Andes Mountains, 1.090 mts asl. The Uco Valley sub appellation is one of the most promising wine regions within the province of Mendoza. This area lies southeast of the capital city. The medium to low fertility soils are very permeable and well drained. Due to its altitude, the climate is mild, despite the great differences in temperature between night and day. The vineyards are also naturally healthy, thanks to the warm, dry breezes that blow throughout the vineyard's spring and summer growth cycle.

Winemaker's notes

Bright pink, with deep violet hues. In its aromas of red fruits stand out wild strawberries dominate, icing and cherries. Delicate to the palate with expressions that are reminiscent of quince jelly, It has a round, fresh and balanced finish. . It is a wine to serve as a summer appetizer or ideal to pair with salad greens, Asian foods, white meats and Seafood. Serve between 10-12 ° C (50 °F)

Technical data

<i>Name:</i>	Malbec Rosé
<i>Variety:</i>	100% Malbec
<i>Vintage:</i>	2008
<i>Vineyards:</i>	Las Pintadas
<i>Fermentation:</i>	Selected Yeasts, Temp Ferm 12-14° C, during 21 days.
<i>Alcohol</i>	14% vol
<i>Acidity/PH</i>	5.5/3,2

Las Pintadas vineyards

