



FINCA
EL ORIGEN
MOUNTAIN CHARACTER

Our young, fresh, easy-to-drink varietal wines express the very best of our high-altitude vineyards in the Andes, a mountain range that was once an ocean.

CABERNET SAUVIGNON

VINEYARDS

Location: This line seeks to express the true spirit of our Las Pintadas estate located in Colonia Las Rosas, Uco Valley.

Altitude: 1,000 meters above sea level.

Yield: 15,000 kilograms per hectare.

VINIFICATION

Grapes were harvested during the night and just before dawn when temperatures were lowest.

Alcoholic fermentation with select yeasts for 7-10 days at 26-28°C, with controlled pumping over and punching down for maximum extraction.

Total maceration period: 12 to 14 days.

The wine was in contact with untoasted French oak chips during maceration.

TASTING NOTES

A Cabernet Sauvignon with an intense color, makes it a faithful representative of the Uco Valley wines.

Subtle nose of cherry, red pepper and fresh herbs.

Gentle palate, nice natural acidity and good persistence.

PAIRING & SERVICE

Serve at 60°-64°F / 15°-17°C
Meat, pork and grilled vegetables.

SCORES

TIM ATKIN / 89pts - 2017
WINE ENTHUSIAST / BEST BUY - 2017



Winemaker: Gonzalo Bertelsen