



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.

CHARDONNAY

VINEYARDS

Location: The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains.

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

Yield: 12,000 kilograms per hectare.

VINIFICATION

Grapes were harvested manually in 350 -kg bins, then pressed in pneumatic presses using low pressure.

The must obtained was fermented with select yeasts at low temperature (13-14°C) for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity.

Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel and structure.

TASTING NOTES

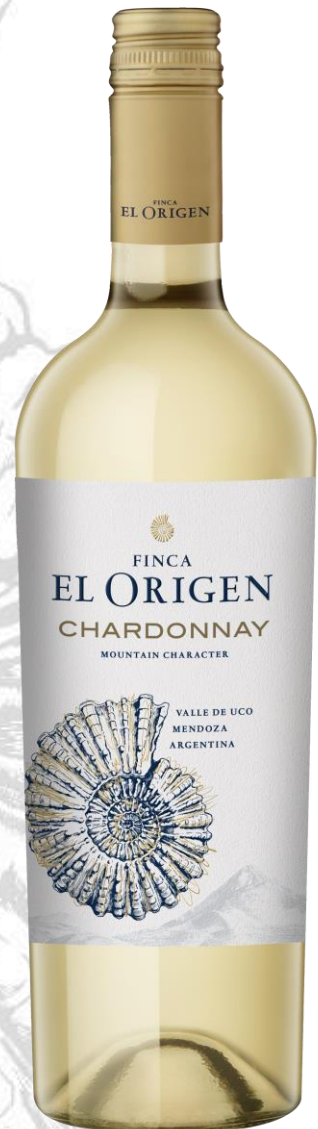
A fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure. Greenish yellow color.

Nice creamy texture from the 5 months spent in contact with fine lees.

Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

PAIRING & SERVICE

Serve at 50°-53°F / 10°-11°C
Chicken, risotto, sushi



SCORES

WINE ENTHUSIAST / 87pts - 2015

Winemaker: Gonzalo Bertelsen