



FINCA  
**EL ORIGEN**  
GRAN RESERVA

**MALBEC**

**MOUNTAIN CHARACTER**

*Much like the Nautilus fossil that told us the story of the ocean-turned-mountain where our vineyards sit, our Gran Reserva wines tell us the tale of grapes turned into the most sublime of all high-altitude, single-vineyard, barrel-aged wines.*

**VINEYARDS**



**Location:** Grapes are sourced from a single vineyard in Finca La Esperanza located on an alluvial terrace in Los Chacayes, Valle de Uco.

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

**Yield:** 6,000 kilograms per hectare.

**VINIFICATION**



Clusters were manually selected during harvest to ensure only the best grapes were used.



A short 3-day maceration preceded the 14-day maceration with select yeasts, which included pumping over and punching down operations for a more delicate structure. Total maceration time was 24 days.



The wine was then transferred to French and American oak barrels (25% first use) for a 10 to 12-month aging period. The wine was bottled for another 6 months.



**TASTING NOTES**



The concentration of this Malbec is made evident by its purple color and intense violet hues.

A wine of enticing aromatic intensity, with aromas of vanilla and white chocolate, notes of licorice and black fruits that contribute to its elegant complexity.

The mouthfeel shows some sweetness, excellent volume, well-integrated wood and an interesting complexity. The solid structure gives this wine a long aging potential of 10 years.

**PAIRING & SERVICE**



BBQ roasts, stuffed pasta, hard cheeses



Serve at 60°-64°F / 15°-17°C

**Lucas Montivero**  
WINEMAKER

