



FINCA
EL ORIGEN
RESERVA

CABERNET SAUVIGNON

MOUNTAIN CHARACTER

*Then mountains and later a mountain range.
Now it is home to the high-altitude vineyards that produce wines with a mountain-inspired personality and a complexity and character only this terroir can bestow.*

VINEYARDS



Location: The grapes for this incredible single vineyard wine come from our genuine estate La Esperanza, located in Los Chacayes, Valle de Uco.

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

Yield: 8,000 kilograms per hectare.

VINIFICATION



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



Alcoholic fermentation with select yeasts for 10-12 days at 26-28°C, with controlled pumping over and punching down for maximum extraction. Total maceration time of 2 weeks.



30% of the wine was kept in contact with French oak of varying degrees of toasting for 6 months to respect the fruit and wine freshness and achieve optimum integration.

TASTING NOTES



This 100% Cabernet Sauvignon features a bright red color.

The nose is dominated by black fruits like blackberries and blueberries, with notes of licorice and light touches of vanilla from the barrel.

A straightforward Cabernet Sauvignon that is a true reflection of the vintage, the terroir and the vineyard management.

PAIRING & SERVICE



Best paired with charcoal grilled beef, roasted vegetables, and risotto.



Serve at 60°-64°F / 15°-17°C

