




FINCA  
**EL ORIGEN**  
**SINGLE LOT**  
**MALBEC 2022**

**ONE MOUNTAIN | ONE VINEYARD | ONE LOT**

*Single Lot wines are sourced from a single historic lot composed of ancient pre-phylloxera vines brought from France, which have been preserved respecting their DNA and cultivated over time, with extreme care for the history of this terroir and the mountain character of our wines.*


**LOCATION**


 **Location:** The grapes for this superb wine come exclusively from our La Esperanza estate, located on the alluvial terrace of Los Chacayes, Uco Valley, where the vines grow in sandy loam soils with some limestone content and excellent permeability.


**Altitude:** 1,200 msm.

**Yield:** 5,000 kilograms per hectare.

**VINIFICATION**


 This lot of our estate was harvested by hand at the optimum time, during the cool early mornings of late April. Once in the winery, the grapes were selected by hand.

 Then a natural cold maceration took 3 days, with 15% whole clusters, which gives a light carbonic maceration style. Alcoholic fermentation was carried out with selected yeasts for 10 days at a controlled temperature (24-26 °C) to preserve the fruit. Controlled manual pumping-over and punching-down were carried out during fermentation and maceration for 18 days. The wine underwent malolactic fermentation and all the processes described above took place in cement or concrete eggs.

 Aging in cement takes approximately 12 months and then Single Lot No. 17 is transferred to bottles where it will spend another 6 months before being marketed.



**TASTING NOTES**


 Single Lot vintages are 100% Malbec.


Intense violet red color.

Fruit-scented nose from carbonic maceration, where the signature red and black fruit aromas of high-altitude Malbecs, like blueberries and plums, stand out.

The palate is enticing, with integrated, harmonious, and balanced tannins. A persistent wine, with excellent natural acidity and great aging potential.

**PAIRING & SERVICE**

 Roasted and grilled meats, Patagonian lamb and seasoned cheeses.

 Recommended Serving Temperature: Between 16 ° and 18 °C (60 ° and 64 °F).

**TECHNICAL INFORMATION**

**Alcohol Content:** 14.5°

**pH:** 3.60

**Sugar:** 2 g/l

WINEMAKER  
**Lucas Montivero**

[www.fincaelorigen.com](http://www.fincaelorigen.com)

