



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.

MALBEC

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

Its intense violet color makes it a faithful representative of the Vista Flores wines.

A wine of distinct aromatic complexity, with outstanding notes of red fruits and floral aromas of violets, vanilla and cigar.

The mouth confirms the presence of black fruits like blackberries and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

PAIRING & SERVICE

Serve at 60°-64°F / 15°-17°C
Meat, dry pasta and cheese.

SCORES

WINE & SPIRITS / BEST BUY - 2018
THE TASTING PANEL / 89pts - 2016



Winemaker: Gonzalo Bertelsen