



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 ROSÉ

VINEYARDS

Location: The grapes for this Rosé are sourced from our vineyards in the Uco Valley: 85% from Finca La Esperanza, located in Los Chacayes, and 15% from Finca Las Pintadas, located in Colonia Las Rosas.

Altitude: 1,200 meters above sea level for Finca La Esperanza and 1,000 meters for Finca Las Pintadas.

Yield: 15,000 kilograms per hectare.

VINIFICATION

100% of the wine was directly pressed from manually harvested clusters in 350-kg bins.

The must was vinified without grape skins to obtain a delicate rosy color.

Fermentation with select yeasts at low temperature (12-14°C) for 15 days in stainless steel tanks.

The wine was bottled immediately after clarification to preserve its freshness.

TASTING NOTES

100% Malbec wine with a delicate pale rosy color.

Great fruitiness, with outstanding notes of strawberries, cherries and red fruits.

The nice natural acidity makes it a fresh, palate-friendly wine.

PAIRING & SERVICE

Serve at 50°-53°F / 10°-11°C
Fish, fresh salads, cheeses

SCORES

WINE ENTHUSIAST / 87pts - 2017



Winemaker: Gonzalo Bertelsen

