



FINCA EL ORIGEN

MOUNTAIN CHARACTER

*First it was an ocean. 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.*

RESERVA CABERNET SAUVIGNON

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

Serve at 60°-64°F / 15°-17°C

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

SCORES

JAMES SUCKLING / 93pts - 2018



Winemaker: Gonzalo Bertelsen