



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 MALBEC

VINEYARDS

Location: The grapes used for this Malbec came from a single vineyard in Finca La Esperanza. Los Chacayes is currently considered one of the best terroirs for our flagship variety.

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

Yield: 10,000 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

The intense violet color makes it a worthy representative of the wines from Los Chacayes.

A wine of distinct aromatic complexity, with outstanding notes of red fruits, 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

Best paired with leaner red meats, creamy mushroom sauces, melted cheese, particularly blue.

SCORES

JAMES SUCKLING / 93pts - 2016
DECANTER / 91pts - 2018



Winemaker: Gonzalo Bertelsen