



# 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.*

## ANDES BLEND

### VINEYARDS

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

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

Yield: 8,000 kilograms per hectare.

### VINIFICATION

Pre-fermentation maceration for 3 days, followed by alcoholic fermentation for 7 days and post-fermentation maceration for 10 days. A total of 20 days in contact with the skins.

The 6 to 8-month aging in barrels of different uses contributed to the nicely integrated and balanced wood notes.

The final blend was decided after vinification but prior to the classification of the qualities obtained: 55% Cabernet Sauvignon, 45% Malbec

### TASTING NOTES

This blend has remarkable color intensity.

Very concentrated and fragrant, with outstanding notes of pepper and spices reminiscent of Cabernet Sauvignon, and fruits like blackberries, cherries and plums characteristic of Malbec. Licorice and vanilla are the main descriptors. A round, persistent blend of silky tannins.

### PAIRING & SERVICE

Serve at 60°-64°F / 15°-17°C  
Roast BBQ, pork, vegetable stews

### SCORES

TIM ATKIN / 93pts - 2015  
JAMES SUCKLING / 90pts - 2018



Winemaker: Gonzalo Bertelsen