



FINCA EL ORIGEN

MOUNTAIN CHARACTER

Much like the Nautilus fossil that told us the story of the ocean-turned-mountain where our vineyards sit, our Gran Reserva wines tell us the tale of grapes turned into the most sublime of all high-altitude, single-vineyard, barrel-aged wines.

GRAN RESERVA CABERNET SAUVIGNON

VINEYARDS

Location: Grapes are sourced from a single vineyard in Finca La Esperanza located on an alluvial terrace in Chacayes, Vista Flores.

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

Yield: 6,000 kilograms per hectare.

VINIFICATION

Clusters were manually selected during harvest to ensure only the best grapes were used.

A short 3-day maceration preceded the 14-day maceration with select yeasts, which included pumping over and punching down operations for a more delicate structure. Total maceration time was 24 days.

The wine was then transferred to French and American oak barrels (25% first use) for a 10 to 12-month aging period. The wine was bottle-aged for another 6 months.

TASTING NOTES

Faithful to the style of Finca El Origen's Gran Reserva Cabernet Sauvignon features an intense ruby red colour contributed by its 8% Malbec.

The nose offers black fruits with vegetal notes. Notes of peppermint give a fresh sensation and accompany the vanilla aromas from the barrel.

The mouth is fresh, with good acidity and punch, nice tannins and lower alcohol content.

PAIRING & SERVICE

Serve previously decanted at 60°-64°F / 15°-17°C
BBQ roasts, lamb, roasted vegetables



SCORES

DECANTER / 95pts - 2015
DESCORCHADOS / 94pts - 2016

Winemaker: Gonzalo Bertelsen