



FINCA
EL ORIGEN
MOUNTAIN CHARACTER

PHI

VINEYARDS

Location: The grapes used in this incredible wine were sourced from a single vineyard in Finca La Esperanza located on an alluvial terrace in Los Chacayes, Valle de Uco.

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

Yield: 5,000 kilograms per hectare.

VINIFICATION

Each lot of the estate was harvested manually at the right moment using 10-kg crates during the cool wee hours of late April, followed by a manual selection of the best grapes.

After a 5-day cold maceration, alcoholic fermentation was conducted with select yeasts for 14 days at approximately 26/28°C.

Controlled, open and closed pumping over operations were performed during the fermentation and maceration phases. Total maceration time was 28 days. Malolactic fermentation took place in first-use French and American oak barrels, followed by a 16-month aging period.

The best barrels were selected before proceeding with the final blend. The wine was bottled unfiltered and further aged for 2 years.

NOTAS DE CATA

PHI vintages are a blend of Malbec, Cabernet Sauvignon, and Syrah.

Varying its percentage year after year. It always has an intense and deep color

On the nose, its complexity is evident in the range of aromas, such as chocolate and black fruits, as well as delicate notes of jam.

In the mouth it is very interesting, with presence is integrated tannins and excellent structure.

A round balanced with a subtle and gentle touch of wood.

MARIDAJE Y SERVICIO

Serve previously decanted

BBQ roast, Patagonian lamb and seasoned cheeses.

SCORES

WINE ENTHUSIAST / 93pts - 2012



Winemaker: Gonzalo Bertelsen