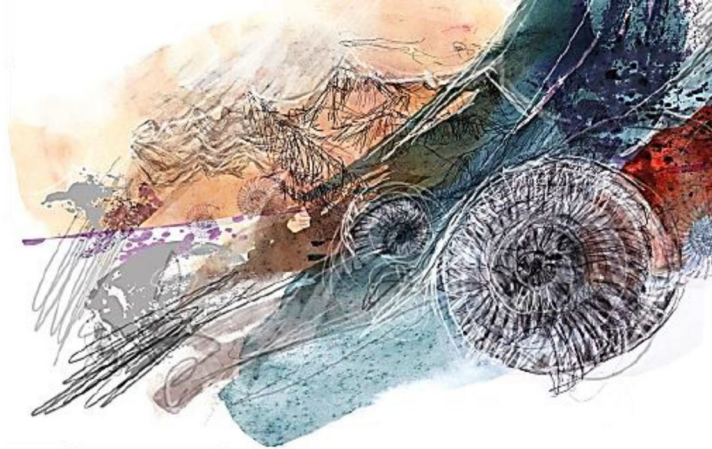




FINCA EL ORIGEN

Andes Blend

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.*



VINEYARD



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: Cabernet Sauvignon, Malbec and Petit Verdot.

TASTING NOTES



Intense and deep violet in color, this blend consists of Malbec, Cabernet Sauvignon, and Petit Verdot.

The nose opens with the perfume and delicious notes of red and black fruits provided by the protagonist of this blend, Malbec.

The signature spicy and peppery aromas of Cabernet make an entrance and blend with hints of oak from Petit Verdot. Round and powerful from the get-go, the wine develops to its fullness, showing structure, complexity, nerve, and delicious acidity. Its soft and round tannins lead to a long and persistent finish.

PAIRING & SERVICE



Roast BBQ, pork, vegetable stews.



Serve at 60°-64°F / 15°-17°C.

