



FINCA
EL ORIGEN
PHI

HIGH-ALTITUDE VINEYARD
MOUNTAIN CHARACTER

PHI, a tribute to the golden or divine proportion. Just like the ammonite fossils found in the lands of our vineyards, 1,200 meters above sea level in Chacayes, Uco valley, this exceptional wine exhibits perfect proportion and harmony. PHI emphasizes the most genuine characteristics of our terroir, perfectly combining different grape varieties in a proportionate, harmonious, and balanced way.

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 msnm.

Yield : 5.000 kilos 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.



TASTING NOTES



PHI vintages are a blend of Malbec (70%), Cabernet Sauvignon (21%), and Petit Verdot (9%).

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.

PAIRING & SERVICE



BBQ roast, Patagonian lamb and seasoned cheeses.



Serve previously decanted.

TECHNICAL INFORMATION

Vintage: 2019

Alcohol: 14,9°

Ph: 3,7

Sugar: 2 g/l.

WINEMAKER
Lucas Montivero

