



FINCA EL ORIGEN RESERVA

UNOAKED CHARDONNAY

MOUNTAIN CHARACTER

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.

VINEYARDS



Location: The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains.

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

Yield: 12,000 kilograms per hectare

VINIFICATION



Grapes were harvested manually in 350 -kg bins, then pressed in pneumatic presses using low pressure.



The must obtained was fermented with select yeasts at low temperature (13-14°C) for 15 days in stainless steel tanks.



Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel and structure.

TASTING NOTES



A fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure. Greenish yellow color.

Nice creamy texture from the 6 months spent in contact with fine lees.

Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

PAIRING & SERVICE



Chicken, risotto, sushi.



Serve at 50°-53°F / 10°-11°C

