



FINCA
EL ORIGEN
RESERVA

MALBEC

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 used for this Malbec came from a single vineyard in Finca La Esperanza. Los Chacayes is currently considered one of the best terroirs for our flagship variety.

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

Yield: 10,000 kilograms per hectare.

VINIFICATION



Grapes were harvested during the night and just before dawn when temperatures were lowest.



Alcoholic fermentation with select yeasts for 10-12 days at 26-28°C, with controlled pumping over and punching down for maximum extraction. Total maceration time of 2 weeks.



30% of the wine was kept in contact with French oak of varying degrees of toasting for 6 months to respect the fruit and wine freshness and achieve optimum integration.



TASTING NOTES



The intense violet color makes it a worthy representative of the wines from Los Chacayes.

A wine of distinct aromatic complexity, with outstanding notes of red fruits, floral aromas of violets, vanilla and cigar.

The mouth confirms the presence of black fruits like blackberries and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

PAIRING & SERVICE



Best paired with leaner red meats, creamy mushroom sauces, melted cheese, particularly blue.



Serve at 60°-64°F / 15°-17°C

