



FINCA
EL ORIGEN
RESERVA

TORRONTÉS

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: Cafayate is an isolated valley surrounded by mountains in the province of Salta. Given the altitude, it enjoys a unique microclimate that offers the perfect conditions for Torrontés.

Altitude: 1,700 meters above sea level.

Yield: 15,000 kilograms per hectare.

VINIFICATION



The best clusters were harvested and pressed to obtain a fine must that was fermented with select yeasts for 15 days at 13°C.



The wine was later transferred with its lees to develop the creaminess and texture characteristic of this variety.



The wine was thinned early on to preserve its natural freshness and fruit expression.



TASTING NOTES



A Torrontés of straw yellow color and greenish sparks.

The initial intensity of white flowers, grapes and citrus peel gradually gives way notes of white, tropical fruit like peaches and pineapples.

The contact with lees makes the attack smooth and creamy. The wine's long, pleasant and clean finish is freshened by its rich natural acidity.

PAIRING & SERVICE



Great match for Thai food, curried dishes, and fresh pasta.



Serve at 50°-53°F / 10°-11°C.

