



FINCA
EL ORIGEN
SINGLE VINEYARD

CABERNET SAUVIGNON

MOUNTAIN CHARACTER

Much like the Nautilus fossil that told us the story of the ocean-turned-mountain where our vineyards sit, our Single Vineyard wines tell us the tale of grapes turned into the most sublime of all high-altitude, single-vineyard, barrel-aged wines.

VINEYARDS



Location: Grapes are sourced from a single vineyard in Finca La Esperanza located on an alluvial terrace in Los Chacayes, Vista Flores.

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

Yield: 6,000 kilograms per hectare.

VINIFICATION



Clusters were manually selected during harvest to ensure only the best grapes were used.



A short 3-day maceration preceded the 14-day maceration with select yeasts, which included pumping over and punching down operations for a more delicate structure. Total maceration time was 24 days.



The wine was then transferred to French and American oak barrels (25% first use) for a 10 to 12-month aging period. The wine was bottled for another 6 months.



TASTING NOTES



Faithful to the style of Finca El Origen's Single Vineyard Cabernet Sauvignon features an intense ruby red colour contributed by its 8% Malbec.

The nose offers black fruits with vegetal notes. Notes of peppermint give afresh sensation and accompany the vanilla aromas from the barrel.

The mouth is fresh, with good acidity and punch, nice tannins and lower alcohol content.

PAIRING & SERVICE



BBQ roasts, lamb, roasted vegetables



Serve at 60°-64°F / 15°-17°C

Lucas Montivero
WINEMAKER

