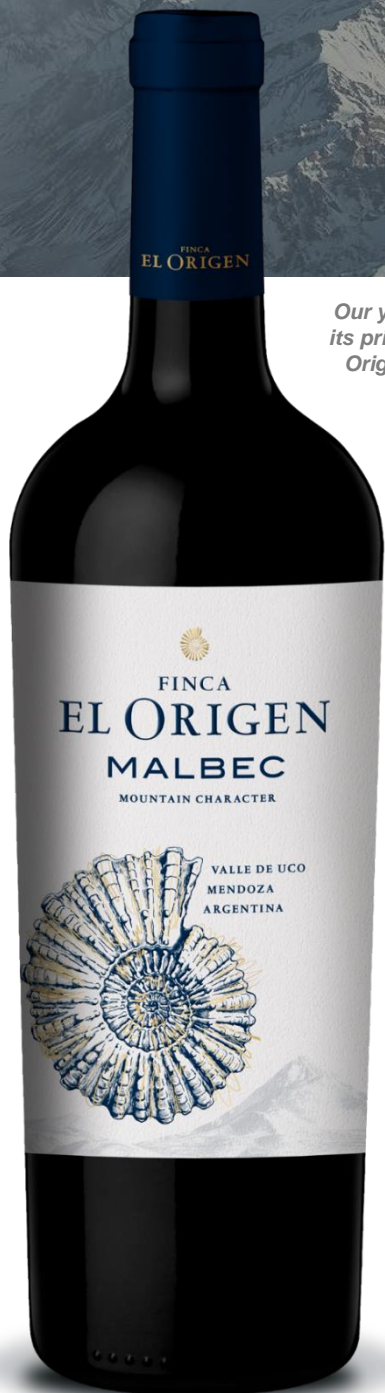




FINCA EL ORIGEN


MALBEC

MOUNTAIN CHARACTER



Our young and fresh varieties originate from the Uco valley in Argentina, a region famed for its privileged conditions for winegrowing. The mountain character is the hallmark of Finca El Origen's varieties, sourced from the heights of a mountain range that was once an ocean.

VINEYARDS


 **Location:** This line seeks to express the true spirit of our Las Pintadas estate located in Colonia Las Rosas, Uco Valley.

Altitude: 1.000 meters above sea level.

Yield: 15.000 kilograms per hectare.


VINIFICATION

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

 Alcoholic fermentation with select yeasts for 7-10 days at 26-28°C, with controlled pumping over and punching down for maximum extraction.
Total maceration period: 12 to 14 days.

 The wine was in contact with untoasted French oak chips during maceration.

TASTING NOTES

 Its intense violet color makes it a faithful representative of the Vista Flores wines.

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

Presence of black fruits like blackberries and spices. Medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

PAIRING & SERVICE

 Meat dry pasta and cheese . .

 Serve at 60°-64°F / 15°-17°C

