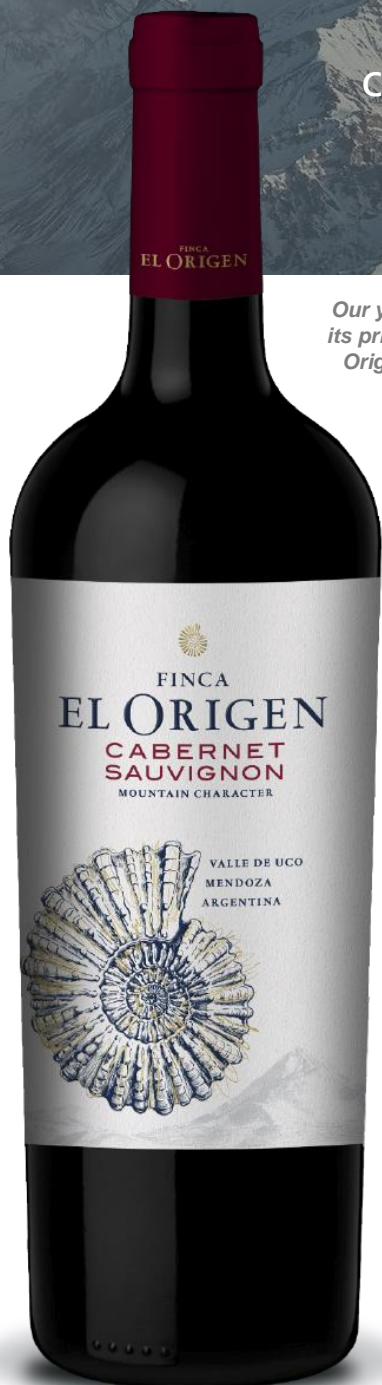




# FINCA EL ORIGEN


CABERNET SAUVIGNON

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

 Cabernet Sauvignon with an intense color.  
Subtle nose of cherry, red pepper and fresh herbs.  
Gentle palate, nice natural acidity and good persistence.

## PAIRING & SERVICE

 Meat, pork and grilled vegetables.

 Serve at 60°-64°F / 15°-17°C.

