

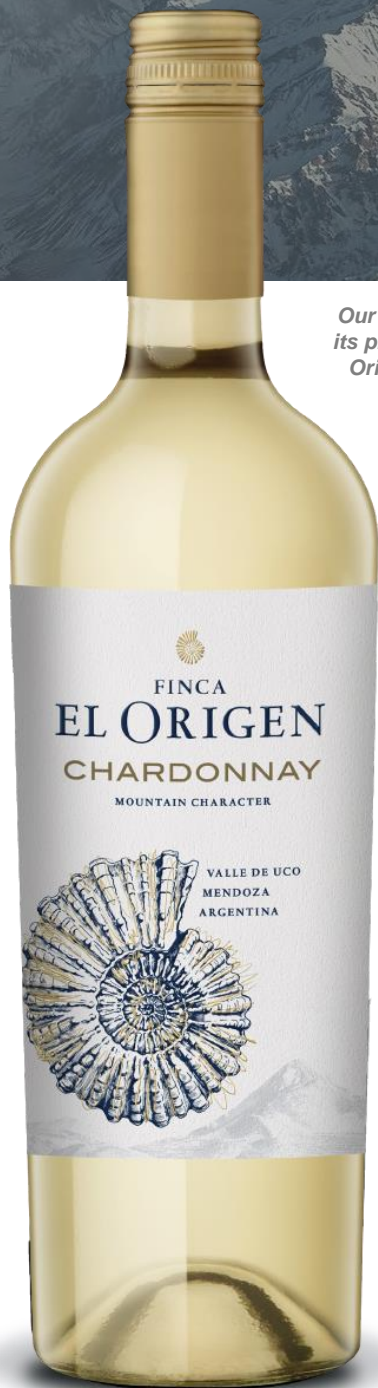


# FINCA EL ORIGEN

## CHARDONNAY

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

**Yield:** 12,000 kilograms per hectare.

#### VINIFICATION

**Grapes:** Grapes were harvested manually in 350 -kg bins, then pressed in pneumatic presses using low pressure.

**Must:** The must obtained was fermented with select yeasts at low temperature (13-14°C) for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity.

**Clarification:** Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel and structure.

#### TASTING NOTES

**Appearance:** A fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure. Greenish yellow color.

**Texture:** Nice creamy texture from the 5 months spent in contact with fine lees.

**Flavor:** Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

#### PAIRING & SERVICE

**Pairing:** Chicken, risotto, sushi.

**Service:** Serve at 50°-53°F / 10°-11°C

