



FINCA
EL ORIGEN
ANDES SIGNATURE
MOUNTAIN CHARACTER

MALBEC ROSÉ

*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: The grapes for this incredible single vineyard wine come from our genuine estate La Esperanza, located in Los Chacayes, Valle de Uco.

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

Yield: 12,000 kilograms per hectare.

VINIFICATION



The grapes used in this wine are handpicked and then gently pressed. The must is then vinified without contact with the skins to produce its signature rosy color.

Subsequently, the wine is fermented with selected yeasts under controlled temperature conditions (12-14°C) for 15 days in stainless-steel tanks. Aging of 20% in French oak barrels for 12 months.

Finally, the wine is clarified naturally and bottled immediately after to preserve the fruit and its fresh aromas.

TASTING NOTES



100% Malbec wine with a lovely soft Pink color.

Fruit-scented nose with forward notes of berries, cherry and tropical fruits, such as pineapple and white peach, subtle floral notes and finishes with a hint of vanilla.

Crisp, natural acidity, creamy texture and a mouthwatering finish.

PAIRING & SERVICE



Rich, spicy dishes, roasted chicken and soft cheeses.



Serve at 54°-57°F / 12°-14°C.