

finca el origen



Finca El Origen began in the 1990's, when Chile's Santa Carolina Winery decided to expand its agricultural activities into Argentina. In 2002, the company began marketing the first wines under the Finca El Origen or Farming the Origin label.

The province of Mendoza is the most traditional area in Argentina for growing grapes, and is diverse enough to be divided into zones, according to their significantly different weather, height and soil characteristics.

The most productive of these zones; the Uco Valley, is home to both of the Finca El Origen vineyards and is characterized by colder weather, permeable soil and higher altitudes. Located more than 1000 meters above sea level, this is the zone where almost all noble varieties have easily become adapted as it is protected from the Pacific's cooling influence by the Andes and enjoys a long dry summer of cool nights and warm days.

Due to the low rain regime, irrigation is necessary. Water comes from the Andean range thaw, descending in the shape of rivers to become channels or ditches. The terroir is also naturally healthy thanks to the warm, dry breezes that blow throughout the vineyards spring and summer growing cycle.

This continental climate gives Argentine Malbecs and Cabernet Sauvignons their characteristic high concentration, intense color, velvety soft tannins, fruitiness, and food friendly low acidity. The regional Torrontes also develop distinctive characteristics that reflect the terroir of the vineyards and their soil composition.

MALBEC ROSÉ

REGION: Cafayate Valley, Salta

WINEMAKER: Sven Bruchfeld

VARIETAL: 100% Malbec

COLOR: Light Pink

BOUQUET: Fresh notes of strawberries and violets
abound in the nose

TASTE: Juicy acidity and delicate structure

FOOD PAIRING: Pairs well with shellfish, roasted
chicken, grilled poultry and sausage

SERVING TEMP: Chilled 55°F (13°C)

