FINCA
EL ORIGEN
MOUNTAIN CHARACTER

The intense violet color makes it a worth represntative of the wines from Los Chacayes.

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

The mouth confirms the presence of black fruit like blackberries and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

Pairing: Best paired with leaner red meats, creamy mushroom sauces, melted cheese, particularly blue.

ANGELINI SELECTION
www.angeliniwine.com

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