



# FINCA EL ORIGEN

MOUNTAIN CHARACTER

*First it was an ocean. 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.*

## RESERVA UNOAKED CHARDONNAY 2021

### VINEYARDS

Location: The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains.

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

Yield: 12,000 kilograms per hectare.

### VINIFICATION

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

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.

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

### TASTING NOTES

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

Nice creamy texture from the 6 months spent in contact with fine lees.

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

### PAIRING & SERVICE

Serve at 50°-53°F / 10°-11°C  
Chicken, risotto, sushi

### TECHNICAL INFORMATION

- Alcohol %V/V: 13,1°
- Sugar: 2,3 g/l
- Acidity: 6,75 g/l
- pH: 3,3



WINEMAKER: Gonzalo Bertelsen