



# ERASMO

## MAULE, CHILE



*"Erasmó is the name of a local farmer that helped me understand the uniqueness of the ancient land of Caliboro. Recognized for its microclimate since pre-Colombian times and then colonized by the Conquistadores, the Erasmó estate is now bringing to the world award winning wines that show all the potential of the oldest, most traditional wine region of Chile. Come and visit this extraordinary organic farm where ancient traditions and state of the art winemaking meet." - Count Francesco Marone Cinzano*

In 1995, Count Francesco Marone Cinzano visited the Maule Valley in Chile on a trip to the Conquistadores Trail. He fell in love with the land – an area he felt exhibited a true "Harmony of Nature" – and felt there was immense potential for the production of world-class wines. Settling in an area called Riserva di Caliboro, the Erasmó estate was established.

Since the 2015 vintage, Erasmó has been a certified organic winery, while practicing biodynamic farming and viticulture. Taking great care to preserve their estate fruit's natural qualities, wines are spontaneously fermented and bottled with minimal added sulfur.

While sustainable production is a pillar of the estate, community is another. Most of the estate's workers live on the farm and are allowed to cultivate their own plot of land within the propriety, as well as keep their own livestock. Many people on the winemaking team have been with the winery for years; their passion and dedication is evident in every bottle of Erasmó.



COUNT FRANCESCO  
MARONE CINZANO,  
OWNER

- Erasmó wines are entirely produced and bottled on La Reserva de Caliboro estate; an ancient, pre-Columbian valley formerly inhabited by Andean peoples. Unusual for Chilean wineries that export internationally, around 30% of Erasmó wines are consumed locally. Many other wineries who do export abroad tend to sell 100% of their wine to overseas markets.
- Community and education for the winery is essential. Most of the estate's workers live on the farm and cultivate their own plot of land within the propriety, as well as keep their own livestock. Many winery personnel have stayed with the Cinzano family for decades, representing the lifeblood of the estate. Finished, bottled Erasmó wines are sent to sommelier schools across Chile every year for education and research.
- Riserva di Caliboro has on average 50-60 mg/L of added sulfites, depending on the vintage. By comparison, the maximum allowable amount for biodynamic wines is 70 mg/L.
- Spontaneous fermentation: The first harvested grapes of the season are put into small, steel tanks with open tops and put under the sun to start the fermentation process. These "inoculators" are added to the must of the remainder harvest, to incite fermentation.
- Compost-based fertilizers and cover crops are employed, following biodynamic preparation: the compost is developed from vineyard waste (i.e., grape stems) farm animal waste, and food kitchen scraps from the families and staff who live and work on the estate.
- Sheep are welcomed after the harvest every year to help the vineyards prepare for winter. They live in the vineyards for around five months throughout the fall and winter, which helps to lower stress on the plants.
- The lightest possible glass permissible is used for bottling.

Erasmó "Reserva de Caliboro,"  
Maule Valley  
Erasmó Barbera-Garnacha,  
Maule Valley  
Erasmó Mourvedre Rosé, Maule Valley  
Erasmó Late Harvest Torontel,  
Maule Valley





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### ERASMO "RESERVA DE CALIBORO"

Maule Valley, Chile

- 74% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot, 1% Syrah
- This single vineyard estate wine is named after a farmer who was born on the Caliboro estate; Don ErasmO, who shared local grape growing wisdom with Count Cinzano and helped him establish the first vineyard plantings
- Certified organic from estate grapes planted along the alluvial terraces of the Perquilauquen River, the wine is fermented in a traditional, natural way, without any added yeast; A true representation of the Caliboro estate and Count Cinzano's sustainability efforts
- Grapes are hand-harvested from a single vineyard and fermented using wild yeast
- Aged for 18 months in barrique and bottled unfiltered, in order to preserve its natural quality
- Harmonious aromas of wildflowers, cherry, blueberry and blackberry preserves with a backing of licorice.
- Persistent cherries and blackberries on the palate, backed by velvety and elegant tannins; Full-bodied with a long, lingering finish

91  
POINTS

2014  
JAMES SUCKLING  
4/20



## ERASMO

### ERASMO BARBERA-GARNACHA

Maule Valley, Chile

- 56% Barbera, 44% Garnacha
- Barbera and Grenache, ancient Mediterranean varieties, provide a completely new wine experience when grown in the Maule Valley; Planted on the dry, coastal highlands within the estate, the wine offers intense, upfront primary fruit flavors
- Each wine label features the condor, the sacred bird from the Inca civilization, representing the fruit's Andean heritage
- Estate-grown grapes are hand-harvested and fermented separately using wild yeast
- The wine is fermented in stainless steel and bottled without ageing, to preserve freshness and primary fruit flavors
- Aromas of raspberries, plums, cassis, and wild berries. Fresh, youthful palate with ripe tannins and lively acidity. Delicious served slightly chilled!

92  
POINTS

2016  
JAMES SUCKLING  
5/17

90  
POINTS

2017  
JAMES SUCKLING  
3/18



## ERASMO

### ERASMO MOURVEDRE ROSÉ

Maule Valley, Chile

- 100% Mourvèdre
- Mourvèdre is a very structured and thick-skinned grape that ripens very late in the season; It is moderately drought-tolerant, making it an ideal grape to be grown in warmer climates
- The condor, the sacred bird from the Inca civilization that represents the fruit's Andean heritage, is featured on each label
- Estate-grown grapes are hand-harvested and fermented using wild yeast; Fermented slowly at low temperatures to preserve freshness and elegance
- Aromas of sweet fruit, raspberries and wildflowers; Palate is fresh, with lively acidity and pronounced fruit



## ERASMO

### ERASMO LATE HARVEST TORONTEL

Maule Valley, Chile

- 100% Torontel
- Torontel is a white Chilean grape variety known for producing fresh, aromatic wines with moderate acidity and smooth texture.
- Grapes are hand-harvested from 80-year-old vines
- Bunches are left intact and brought to the cellar, where they are left to hang under the roof for two months to dehydrate and concentrate their sugars
- Grapes are gently crushed and fermented in oak barrels, followed by several month of maturation in wood
- Citrus, grapefruit and juicy pear combine with ripe apricot; On the palate, elegant notes of candied orange peel and rose petal; The high acidity refreshes and maintains a long finish

95  
POINTS

2013  
JAMES SUCKLING  
12/18

95  
POINTS

2014  
JAMES SUCKLING  
12/19

