



ERASMO

MOURVEDRE ROSÉ MAULE VALLEY 2018

BACKGROUND

In 1995, Count Francesco Marone Cinzano, owner of the eminent Col d’Orcia estate in Montalcino, 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. Count Cinzano and longtime consultant Maurizio Castelli settled on the area of “Riserva di Caliboro” in the Maule Valley to establish Erasmo. The decision to farm organically was paramount from the beginning. In fact, the Caliboro area was chosen because of the allowance of dry farming. The estate was certified organic with the 2014 vintage.

APPELLATION

Maule, Chile

VARIETAL COMPOSITION

100% Mourvedre

TERROIR & VINTAGE NOTES

Named for the Rio Maule that runs through the valley, Maule stretches 160 miles south of capital Santiago. The Caliboro Valley, where the estate is located 500ft ASL, lies along the river Perquilauquen. It is covered in gently sloping alluvial terraces and sandy soil and is rich in native vegetation and wildlife. The area enjoys intense sunlight, dry southerly winds and optimal rainfall, which allows the estate to dry farm.

WINEMAKING

Hand-picked, selective harvest which took place at the beginning of March. Immediately pressed, alcoholic fermentation achieved without added yeast at a controlled temperature of 16 -18° C to preserve its aromatic complexity. No malolactic fermentation and natural stabilization was helped by the cold winter. It was then filtered.

TASTING NOTES

Strawberry red, clear and radiant. Notes of sweet fruit, raspberries, wild flowers. Fresh tasting with a pleasant acidity balanced by a fruity aftertaste.

Serve with white meats, pastas and salads.

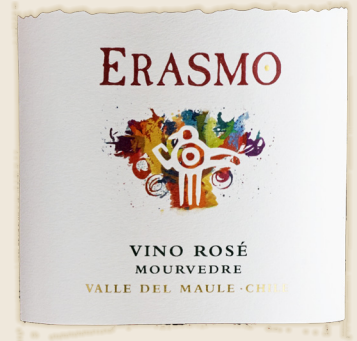
WINEMAKER

Maurizio Castelli

TECHNICAL DATA

Acidity
TA: 6.0 g/L
pH: 3.28

Alcohol
12%



WHERE ANCIENT TRADITIONS AND STATE OF THE ART WINEMAKING MEET.

