



PASSION

“Erasmus is the name of a local farmer that helped me understand the uniqueness of the ancient land of Caliboro. Recognized for its micro climate since pre Colombian times and then colonized by the Conquistadores, the Erasmus 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



INTEGRITY

The decision to farm Erasmus organically was paramount from the beginning. The estate was certified organic with the 2014 vintage. However it is Count Cinzano’s dedication to the people who work at the estate that is the foremost priority. **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.**



FAMILY

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. It was in the in the Maule Valley, in an area called the **Caliboro Valley, where of Count Cinzano to establish Erasmus.**



CURIOSITY

The estate’s original cellar was built at the end of the 19th Century. Made of mud bricks, it offered excellent insulation in both the winter and summer, making it ideal for winemaking and storage. An impressive-looking site, it was constructed with three massive arches (naves) that opened up to the surrounding land. A mystical place rich in mysterious tales and past celebrations, it fell into disrepair until 2005, when count Cinzano took on an ambitious rehabilitation project. **Careful to preserve its traditional features, the cellar’s renewal incorporates modern and sustainable winemaking technology.**



TERROIR

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



ERASMO

ERASMO "RESERVA DE CALIBORO"

FUN FACT

This single vineyard estate wine is named after a farmer who was born on the Caliboro estate. Don Erasmo 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.

GRAPE VARIETIES //

60% Cabernet Sauvignon
30% Merlot
10% Cabernet Franc

BIODIVERSITY//

A thriving, diverse ecosystem is essential for Erasmo to farm organically and to operate holistically. On the estate, families who work on the land also live there, in their own farmhouses with their own orchards, fruit trees, and farm animals. This provides them with healthy food and helps maintain crucial biodiversity. Honey and cereals are also produced on the estate, contributing to a healthy ecosystem and feed for the animals.

WINEMAKING & STYLE//

Estate-grown grapes are hand-harvested from a single vineyard and fermented using wild yeast. Aged for eighteen 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.



APPELLATION //

Maule Valley

Maule Valley is the largest wine-producing region in Chile. The Valley runs between the Andes and the Coastal Mountains from the Chilean capital of Santiago in the north to the up-and-coming region of Bío Bío in the south. Maule Valley was one of the first areas in Chile to be planted with vines and its viticultural history stretches back to the start of colonization by the Spanish. One of the more southern regions of Chile's wine-growing areas, Maule is slightly cooler than its northerly cousins and has higher annual rainfall, most of which occurs during winter.

ABOUT THE WINERY //

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ERASMO

ERASMO BARBERA-GARNACHA

FUN FACTS

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.

GRAPE VARIETIES //

56% Barbera
44% Garnacha

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WINEMAKING & STYLE//

Grapes are hand-harvested, and each variety is fermented separately using wild yeast. Short macerations occurs in stainless steel tanks. The varieties are then blended together and cold stabilized. There is no age or wood used, in order to preserve freshness and youth in the wine.

The resulting wine has aromas of raspberries, plums, cassis and wild berries. Fresh, youthful palate with ripe tannins and lively acidity. Perfect served slightly chilled!

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ERASMO MOURVEDRE ROSÉ

FUN FACT

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GRAPE VARIETIES //

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

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WINEMAKING & STYLE//

Estate-grown grapes are hand-harvested and fermented using wild yeast. Fermentation is slow and at low temperatures to preserve freshness and elegance.

Aromas of sweet fruit, raspberries and wild flowers. Palate is fresh, with lively acidity and pronounced fruit.



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ERASMO

ERASMO LATE HARVEST TORONTEL

FUN FACT

During the harvest of 2006, Count Cinzano and his friend Maurizio were driving past a traditional, dry-farmed vineyard in the Maule when they spotted beautiful, gold-colored grapes in an abandoned portion of the property. Tasting like honey, the pair decided to harvest the grapes to produce the same type of wine that early European settlers had developed, when they planted the first vines of Torontel in Chile.

“Nectar of the Gods”

This wine showcases the true power and quality that the Torontel grape variety can achieve, when grown carefully and naturally.

GRAPE VARIETIES //

100% Torontel

Torontel is a white Chilean grape variety known for producing fresh, aromatic wines with moderate acidity and smooth texture.

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WINEMAKING & STYLE//

Hand-harvested from 70-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 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.



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