

ERASMO

"RESERVA DE CALIBORO" MAULE VALLEY 2014



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

74% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot, 1% Syrah

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 Perguilauquen. 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

Fermentation in stainless steel with no added yeast and a long maceration. Mallolactic fermentation took place in wood.

Eighteen months of barrique aging, all French oak. The wine is unfiltered when bottled.

TASTING NOTES

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. Well-matched with roasted meat, hearty pastas and hard cheeses.





JAMES SUCKLING POINTS





WINEMAKER

Maurizio Castelli

TECHNICAL DATA

Alcohol

14.5%







