

# **ERASMO**

BARBERA-GARNACHA, MAULE VALLEY 2017



#### 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

56% Barbera, 44% Garnacha (Grenache)

#### **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

Grapes are hand-harvested. Each variety is fermented separately using wild yeast. Short macerations occure 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.

#### TASTING NOTES

Intense aromas of ripe, wild berries, sweet chocolate, and spices. Fresh, youthful palate with ripe tannins and lively acidity with notes of berries, spices and a touch of sweetness on the finish. Serve slightly chilled with a variety of dishes from white meat to fish, as well as pizzas and pastas.



JAMES SUCKLING March 2018 POINTS





Maurizio Castelli

#### TECHNICAL DATA

Alcohol 14.3%









