

# ERASMO

LATE HARVEST TORONTEL, MAULE VALLEY  
2013

## 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% Torontel

## 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

Selected manual harvest took place in late April. The grapes were subsequently hanged for two months under the roof of a colonial house to dehydrate further. Manual destemming. The alcoholic fermentation took place in French oak barrels followed by several month of maturation in wood.

## TASTING NOTES

Powerful with citrus aroma, grapefruit and juicy pear. Soft scents of ripe apricot and roses. Elegant wine with fragrance of candied orange peels wrapped with a potpourri of rose petals. Great persistence and refreshing acidity.

Excellent as an aperitif with liver goose paté, as a dessert with aged cheese, or pine nut pie or “cantucci” cookies.



ERASMO  
LATE HARVEST

TORONTEL

Maule Valley  
CHILE



94 JAMES SUCKLING  
POINTS June 2022

## WINEMAKER

Maurizio Castelli

## TECHNICAL DATA

Alcohol  
12.5%

Acidity  
TA: 7.0 g/L  
pH: 3.24  
RS: 180 g/L



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