

# Famille Laurent 'Corrupto Cabernet Sauvignon' 2019

**Producer:** Damien and Lorena Laurent

**Provenance:** Maipo Valley, Chile

**Farming:** Organic

**Grape(s):** Cabernet Sauvignon

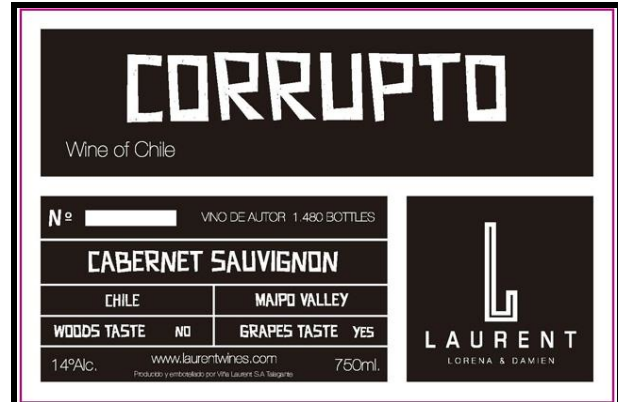
**Vineyard(s):** Planted in 2008, the Laurent vineyards are 400 m above sea level with clay, limestone soils.

**Fermentation/ Aging:** Spontaneously fermented in steel with 30% whole clusters. Daily punch downs and pressed after 3 weeks of maceration. Aged 30% in neutral barrel (about 5 years old)

**Fining/ Filtration:** no fining. Light filtration

**Sulfur:** 30ppm added sulfite

**Misc:** The name 'Corrupto' is Damien's nod to the fact that Cab has been proliferated all over the world, diluting its essential nature and, he thinks, corrupting it!



## The Producer:

After working for his father Gerard at Chateau Bergey for 10 years, Damien Laurent met his wife, a Chilean woman named Lorena, who introduced him to her homeland. In 2008 they purchased land and planted their vineyards, returning to live there full-time with the first real harvest in 2013. They grow mostly Bordelaise varieties with organic practices and produce stellar table wines naturally.

## The Vineyard:

Damien's vineyards are located between Talagente and Isla de Maine in the heart of Maipo. He owns 4 hectares of densely planted, wire-trained vineyards established in 2008 and cultivated organically from the outset although they were only able to afford certification two years ago. The drip-irrigated vineyards are situated at ~400 m elevations with soils of clay and limestone with stones from nearby Maipo river 80-90 cm deep. The soil is gently worked 3-4 times per year and they work without any sprays, even copper or sulfur.

Damien's fruit is supplemented with a network of smaller vineyards 10 kilometers away that he helps supervise.

**The Winery:**

The Cabernet Sauvignon is harvested by hand into small bins and 70% is destemmed before crushing (therefore 30% whole cluster). Predominantly fermented in stainless steel with about 30% going into 6 year old, conical, open-top barrels. After the wine goes dry, at about three weeks, the must is pressed and transferred to 3-6 year old barrels for aging. Damien's grapes and the sourced grapes are fermented and aged separately and married in the Spring. Lightly filtered with sulfite added to arrive at about 30 ppm before bottling.

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