

Cacique Maravilla ‘Gutiflower’ 2019

Producer - Manuel Humberto Moraga Gutierrez

Provenance: Bio Bio, Chile

Farming: Organic - dry farmed

Grape(s): 90% Alexandrian Muscat and 10% Corinto & Torontel

Vineyard: Ungrafted multi-centenarian vines planted in volcanic soils in 1776 at low altitude.

Fermentation/ Aging: Destemmed fruit is crushed and then the free run juice is fermented spontaneously. At the very tail end of the fermentation the wine is bottled. This authentic pet nat is never disgorged.

Fining/ Filtration: none

Sulfur: none

Misc: ‘Gutiflower’ is named in honor of Manuel’s mother who was very partial to this wine. Her surname ‘Gutierrez’ plus ‘flower’ in reference to his affection for his mother and the aromatic nature of the grapes gives the name ‘Gutiflower’



The Producer:

Perhaps it's a bit gauche to frame an artisan winegrower by their public persona but Manuel Moraga Gutierrez is one of the few figures whose extroversion is utterly heartfelt. Every interaction with him is full of toasting, grape emojis and good cheer. His ancestor, Francisco Gutierrez, arrived in Chile from Spain in search of gold, settled in the small village of Yumbel, southern Chile and established vineyards. Seven generations of Gutierrez farmers have preserved the ancient, ungrafted vines nestled in the deep volcanic soils created by the explosions of the Antuco and Sierra Nevada Volcanoes some 60 million years ago. The vines are old as shit, the winemaking is totally untechnological and the result is some of our favorite, albeit occasionally explosive (literally!) farmstead wines ever!

The Vineyard

Manuel farms 90 hectares of cherries, oranges, lemons, olives, walnuts, figs, wheat and grains with about 16 hectares of vineyards dating back to his Spanish ancestor Francisco Gutierrez's arrival in the late 18th century in search of gold. The ancient vines ungrafted vines were planted in 1776 into deep, volcanic soils created 60 million years ago by the explosions of the Antuco and Sierra Nevada Volcanoes. The climate is temperate, moderated by proximity to the Andes with dry, hot days and radical diurnal shifts.

Farming is hyper traditional without irrigation or any agrochemical products, only sulfur is needed to treat vineyard maladies. Horses are used for plowing with occasional use of tractors for bigger jobs.

The Cellar

Hand harvested grapes are destemmed and crushed. Manuel does not press his wines ever but rather ferments exclusively free run juice. In this case, the mingled Corinto and Moscatel (Alexandrian Muscat) juices are spontaneously fermented to near dryness at which point the wine is immediately bottled without added sulfite or filtration to finish fermenting in bottle. The bottles are never disgorged and the resulting wine has a lot of pressure to contend with. Open wisely!

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