

Cacique Maravilla 'Cabernet Sauvignon' 2019

Producer - Manuel Humberto Moraga Gutierrez

Provenance: Bio Bio, Chile

Farming: Organic - dry farmed

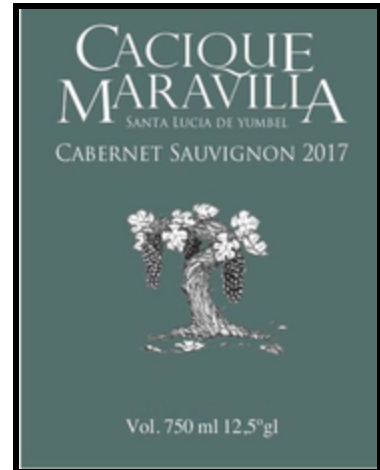
Grape(s): 100% Cabernet Sauvignon

Vineyard: Ungrafted multi-centenarian vines planted in volcanic soils in 1766 at low altitude.

Fermentation/ Aging: Spontaneously fermented in large format, open topped 'rauli' lagar. Transferred to fiberglass eco tank for aging.

Fining/ Filtration: none

Sulfite: none added



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 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.

The 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 Cabernet Sauvignon is destemmed, crushed and fermented spontaneously in open-top, 'rauli' wooden lagars for 9-12 days with twice daily punchdowns. Once the fermentation has concluded the free run juice (there is no pressing at Cacique Maravilla) is transferred to fiberglass tank for aging. The wine is bottled without fining, filtration or added sulfite.

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