

Cacique Maravilla ‘Natural Mente’ 2019

Producer: Manuel Humberto Moraga Gutierrez

Provenance: Bio Bio, Chile

Farming: Organic - dry farmed

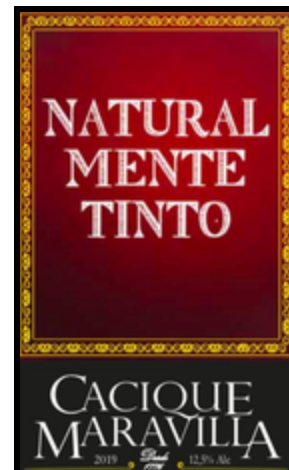
Grape(s): Pais, Malbec and Cabernet Sauvignon

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

Fermentation/ Aging: All three varieties cofermented in open-topped wooden lagars on the skins for 9-12 days. Free run juice is then transferred to fiberglass tanks for aging with about 600 liters going into old wooden barrels, blended back in just before bottling.

Fining/ Filtration: none

Sulfite: none added



The Producer:

Perhaps it's a bit gauche to frame an artisan winemaker 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.

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 Pais, Malbec and Cabernet Sauvignon are destemmed, crushed and fermented in open-top, wooden lagars for 9-12 days. Once the fermentation has concluded the free run juice (there is no pressing at Cacique Maravilla) is transferred to fiberglass tank for aging. In 2019, there was an excess of 600 L that wouldn't fit into the tanks so Manuel decided to age that portion in three smaller wooden barrels. Just before bottling, the barrel aged portion is blended back in with the tank aged portion and the wine is bottled without fining, filtration or added sulfite.

For more email info@OlmsteadWine.com

OLMSTEAD
WINE CO.