

Famille Laurent 'Maipo Reserva' 2019

Producer: Damien and Lorena Laurent

Provenance: Maipo Valley, Chile

Farming: Organic

Grape(s): 100% Cabernet Sauvignon

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

Fermentation/ Aging: Hand harvested grapes are fermented spontaneously in steel with about 10% in concrete and polyethylene eggs.

Fining/ Filtration: no fining. Light filtration

Sulfur: 30ppm added sulfite



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 destemmed into predominantly steel vats with 10% going into concrete eggs and egg shaped, American-made polyethylene eggs (Flextank) for spontaneous fermentation. Pressed slightly earlier than the 'Corrupto' or 'Clandestino,' the Reserva gets about 10 days skin maceration. 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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