

# Cacique Maravilla 'Naranja' 2019

**Producer** - Manuel Humberto Moraga Gutierrez

**Provenance:** Bio Bio, Chile

**Farming:** Organic - dry farmed

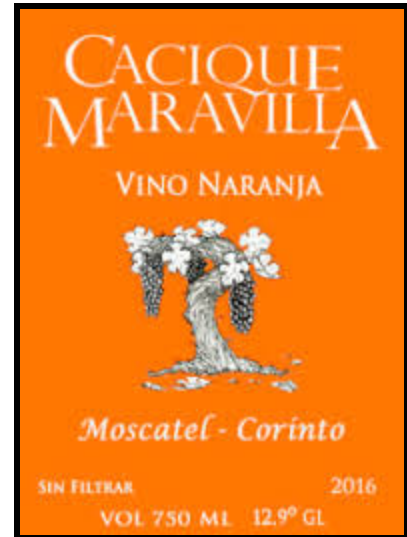
**Grape(s):** 100% Alexandrian Muscat

**Vineyard:** Ungrafted vines planted in volcanic soils in 1776 at low altitude. The grapes are harvested quite late with a substantial amount of botrytis among the bunches.

**Fermentation/ Aging:** destemmed, crushed grapes are loaded into old lagar (traditional large format, open-topped barrel) for spontaneous fermentation. After two months of maceration without punch downs or pumpovers (leaving the cap untouched), free run juice is transferred to eco tank for 5-6 months aging before bottling.

**Fining/ Filtration:** none

**Sulfur:** none



## 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 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**

The hand harvested grapes are picked quite late in order to develop a substantial amount of botrytis (noble rot). Destemmed and crushed in an old lagar (traditional large format, open-topped barrel) for spontaneous fermentation. After two months of maceration without punch downs or pumpovers (leaving the cap untouched), free run juice (they do not press at all) is transferred to polyethylene eco tank for 5-6 months aging without racking. Manuel says “no filter, no sulfur, no barrels just grape juice!!”

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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