



VINTAGE 2009

Erasmus 2009 is the eighth edition of this wine. The same vineyards as in the previous vintages, now 8 and 11 years old have fully adapted to the terroir of Caliboro and are delivering balanced fruit. Two important novelties characterize 2009 compared with previous vintages: the addition of a small quantity of Syrah to the blend aimed at giving additional complexity and the fermentation of all the grapes took place naturally, without any manmade yeast, only wild ones. Some practices in the vineyard and in the cellar are also evolving and bringing Erasmus towards being an even more natural and terroir driven wine. From winter 2008 the management of the farm has abandoned the use of conventional products and started following organic protocols. In the cellar we have reduced the number of rackings allowing the wine to spend more time on the lees and using the cold temperature of the winter to stabilize naturally. Erasmus is the fruit of the friendship and collaboration between Maurizio Castelli as consultant enologist and Francesco Marone Cinzano as producer.

Production Area: Denomination of Origin: Maule Valley - Chile

This area was chosen because it allows dry farming and the intense luminosity insures a greater content of antioxidants.

Grape Varieties: 60% Cabernet Sauvignon
10% Cabernet Franc
25% Merlot
5% Syrah

The blend of vines (clonal selection) used to produce Erasmus were specially selected to match the climate and soil of Caliboro and were imported exclusively from France for the purpose.

Vinification: Harvest by hand took place between February 16 and March 13. Fermentation in stainless steel with no added yeast and long maceration. Malolactic fermentation took place in wood. Eighteen months of barrique aging, all French oak. The bottling took place on January 26 2011. The wine is unfiltered to preserve all its quality and might present precipitations.

Analysis:

Alcohol	: 14,5 %
PH	: 3, 32
Total acidity	: 6.08 g/l
Residual sugar	: 2,0 g/l

Description: **Color:** Dark ruby red.

Bouquet: Intense, elegant and crisp red berries. Balsamic and earthy fragrances matching the vanilla from the wood.

Taste: The palate is very elegant with velvety and rich tannins blending with lively acidity. Excellent balance and very fine style.

Suggestions: Serve Erasmus with meat, meat pies, game or wild boar cooked on an open fire. Generally with full flavored main courses.

