



## ERASMO

*In 1995 Count Francesco Marone Cinzano, owner of the Col d'Orcia estate in Montalcino, Tuscany, decided to expand his production of fine wines to Chile where he foresaw significant potential to produce world-class wines. The vision of Erasmus took Count Cinzano and longtime consultant Maurizio Castelli to Chile's Central Valley, where they finally decided upon the area of "Reserva di Caliboro" in the Maule Valley with its gently sloping alluvial terraces, intense sunlight, dry southerly winds and optimal rainfall. The highest quality French grape clones were imported from France for this project and the past several years have been spent perfecting vineyard locations, soil exploration, and winemaking techniques.*

*The result of this commitment and dedication is Erasmus, a unique Chilean wine that follows in the footsteps of the Cinzano family's longstanding tradition of winemaking excellence and innovation.*

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### PRODUCTION AREA

Country: Chile  
Region: Maule Valley  
Soil type: Alluvial Terrace  
Altitude: 100 meters

### GRAPE VARIETIES

60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc

### PRODUCTION TECHNIQUES

Manual harvesting starts February 25<sup>th</sup> and lasts until early March 25<sup>th</sup>. After pressing, a long maceration on the skins takes place. Fermentation takes place for seven to ten days in stainless steel tanks at between 77 - 86 °F. Post fermentation the wine macerates for over 40 days.

### AGING

Once fermentation is completed, the wine is aged for 18 months in French oak barrels and an additional 12 months in bottle.

### DESCRIPTION

**Color:** Deep ruby red with brilliant shades of cherry  
**Aroma:** A harmony of wildflowers, cherry, blueberry and blackberry preserves on a background of licorice  
**Taste:** Starts with a warm sensation that develops into a long and persistent flavor of cherries and blackberries; a velvety and elegant blend of tannins integrated into a full-bodied, long, lingering finish

### ANALYSIS

Alc.: 14.0%      Residual Sugar (g/L): 1.63      Total Acidity (g/L): 5.65      pH: 3.53

### SERVING SUGGESTIONS

Well-matched with roasted meat, hearty pastas and hard cheeses.

### BOTTLE SIZES

750 ml