



Pura Fe Cabernet Sauvignon Maipo, Chile



PURA FE CARMENERE BY ANTIYAL (Certified Biodynamic)

Antiyal is a family winery founded in 1998 with the aim to craft wines of origin under organic and biodynamic viticulture. It was the first garage winery in Chile and a pioneer in sustainable farming. Antiyal is located in the Foothills of the Andes in the Maipo Valley. The farm counts 20 ha, with 10 ha of vineyards in production. The farm is organized as a closed (integrated) system of production with minimal inputs, aiming to respect the pure character of the place.

Tasting Note:

This wine expresses the pure character of the Maipo valley, with aromas of herb, eucalyptus and garrigue. It has great freshness and good acidity due to high elevation, with fine tannins.



Certified organic by Ceres
Biodynamic by Demeter



Hand harvested



100% Cabernet
Sauvignon



Average age of vine:
15 years old



10 months in French
barrels (3 and 4
years old)



Yield 45 HI/Ha



Soil basaltic and
andecita.



Annual production
for this wine -
15.000 bottles



Grapes are hand harvested in full ripeness and are manually selected before crushing. The tanks are feed by gravity. Small scale process (4 to 5 tons by day), with minimal handling.

Grapes are fermented in small stainless steel vats (2 to 5 tons), the fermentation is done with native yeast only, with soft pumping over and a long maceration of 25 days before pressing. After pressing the wine is racked to French barrels, 50% three years old, and 50% four years old where the malolactic fermentation takes place. The wine is aged in barrel for 10 months. Wine is racked every four month and is not treated with fining agents.