

## Antiyal Carmenere Maipo, Chile



Alvaro and his wife Marina founded Antiyal in 1996 to teach their children about the cycles of the earth and organic farming. "Antiyal" is a Mapuche word that means "sons of the sun," in honor of Alvaro's use of the cosmos in his biodynamic practice

His conversion to biodynamic farming in 1998 propelled him to the top of winemaking in Chile. His celebrated wine Antiyal is often referred to as Chile's first "garage wine".

Antiyal is located at the foothills of the Andes in Alto de Maipo in the town of Alto Jahuel. All the grapes of Antiyal are grown following Biodynamic principles. They believe that Biodynamic farming practices allows them to grow grapes of higher quality, and to express the best of their terroirs.

Antiyal Carmenere comes from the best plots of Antiyal, located in El Escorial in Maipo. It matured exclusively in egg-shaped cement vats which gives the wine a great amplitude on the palate. The wine has great depth, fine grained tannins and is arguably one of the best representation of Carmenere in Chile.



Certified Organic and Biodynamic by Demeter.



Hand harvested.



100% Carmenere.



Vineyards planted in 1996.



Ageing: 12 month in cement egg and 6 months in bottles before release.



Yield: 1kg/plant.



Soil: andecita (alluvial, coluvial, basalt).



2000 bottles produced per vintage.



Grapes are hand harvested, and are selected before crushing. Tanks are gravity feed.

The grapes are fermented in small stainless steel tanks of 3 to 5 tons, fermentation takes place naturally with native yeast, at 26° C, with soft pumping over and long maceration of almost a month.

After pressing the wine is racked to 3 concrete ovoide tanks, called "egg", of 670L, to make malolactic fermentation and ageing. The wine stays in the concrete egg without racking for 12 months. The wine