



SABATICO

2018

Wine Of Chile

HISTORY OF THIS WINE

Sabatigo is the result of along trip that both partners of Wildmakers started looking for a unique place that would reflect the potential and energy of a terroir. Sabatigo is a voyage, a moment,an invitation to the pleasure of the search and the discovery that can only be uncorked as a one and unique instance. Both partners of Wildmakers took separately their one sabbatical time and this voyage inspired them to create an homage to the irrespective trips that changed them forever after. They found in this Comavida property the answer to an insight,acertain light and space that allowed them to evocate their memories in a very special and unique way. This is a wine of pleasure and everyday enjoyment, created to make your own sabbaticaltime!

SOIL AND LOCAL FLORA

Highly decomposed granite from the coastal range. At the bottom of a hill facing South this soil is deep and abundant in fragmented stones of intrusive granite. Of a very ochre kind colour and very good capacity of water evacuation. Usual local bushes are like the Espino and the Caven Acacia las well as the Quillay, Litre, Boldo and Peumo all those integrated with Figtrees, Olive and Almond trees.

MICRO CLIMATE AND LANDSCAPE

This vineyard is located on a slope facing South-Est and has a privileged view of the Andes and some of its prominent volcanoes, particularly the Nevado de Longaví. This allows the vines to be in a fresher position and does not suffer the hottest days of summer, allowing the grapes to ripe slowly and steadily to a perfect timing for harvest.

VARIETIES

This wine is a blend of Cariñena and Garnacha. The origin of both varietals is the Iberian Peninsula, although they can be found inmost of the Mediterranean area now.

In Chile, they have not yet experienced Phylloxéra and therefore this vines are planted with no rootstock, allowing them probably many more years of life an beautiful grapes to come.

HARVEST DATES

- Garnacha 5th April, Cariñena 4 April
- Cariñena 61%, Garnacha 39%
- 80 Years old bush vines
- Unirrigated
- Ungrafted
- Unfiltered
- South-East Exposure
- Aging, 18 months in old French oak barrel of 600L



FOR MORE INFORMATION

www.wildmakers.com