

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Carolina Alvarado  
& Arturo Herrera

**Appellation** Valle Marga Marga

**Climate** Mediterranean

**Varieties** País

**Soil** Clay-calcareous

**Elevation** 100 meters

**Vine Age** 100+ years

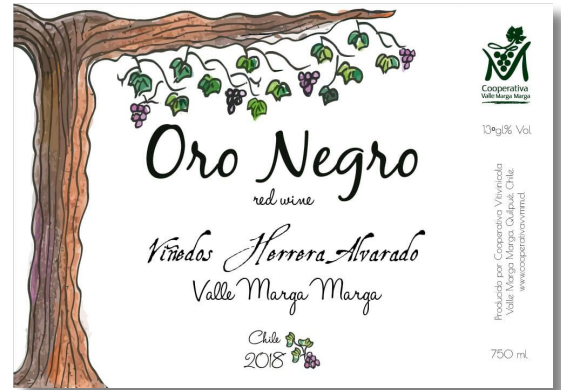
**Pruning** En Vaso

**Farming** Biodynamic

**Production** 166 cases

**Herrera Alvarado**

Oro Negro 2018



For **Carolina Alvarado & Arturo Herrera**, wine is the connection between nature and people. Founded in 2003, Viñedos Herrera Alvarado is considered the founder of the now-budding natural wine movement in Chile. Local peasant farmers, or *huasos*, have always made wine without any additives for home consumption. After studying agriculture, Carolina and Arturo became very taken with these types of living wines and decided to devote themselves to making wine in this style. Winemaking in the Marga Marga valley, where their cellar is located, dates back to the 14<sup>th</sup> century. Through word of mouth, Carolina and Arturo learned from the many “wine elders” in the valley how to make wine in the old style. Perhaps the most unique aspect of traditional Chilean winemaking which they have adapted is the use of cow leather for fermentation. Carolina and Arturo built their cellar themselves in the adobe style, out of clay from their own vineyards. They use no electricity and everything is done by hand.

The winery is in **Quilpué**, about 45 minutes drive into central Chile’s **Marga Marga Valley** from coastal Valparaiso and 90 minutes WNW of Santiago. This cooler region (just north of Casablanca Valley) is known for Pinot Noir and Sauvignon Blanc more than País, which is why they mostly focus on the French varieties.

**Oro Negro** is made from a rented vineyard of centenarian **País** grown in Colliguay, at the southeastern end of the Marga Marga Valley. Grapes are hand-harvested in early April and wild yeast fermented whole-cluster in cow skins without temperature control, with skin maceration lasting throughout alcoholic fermentation. They then rack the wine into old barrels to age for 15 months on fine lees, and bottle without fining, filtering or added SO<sub>2</sub>. This is a juicy red, bursting with red fruit and cleansing acidity. And no, it is definitely not vegan.