

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Carolina Alvarado  
& Arturo Herrera

**Appellation** Valle Marga Marga

**Climate** Mediterranean

**Varieties** Sauvignon Blanc

**Soil** Clay

**Elevation** 320 meters

**Vine Age** 25 years

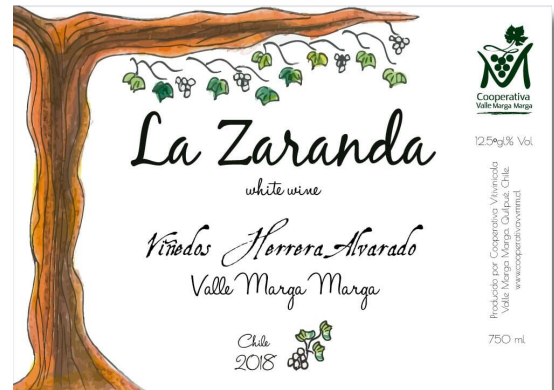
**Pruning** Espaldera

**Farming** Biodynamic

**Production** 166 cases

**Herrera Alvarado**

*La Zaranda* 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.

**La Zaranda** is made from their own-rooted **Sauvignon Blanc** grown on clay in the Marga Marga Valley. Grapes are hand-harvested in mid-March, destemmed by hand with a *Zaranda* (the local name for a destemmer), and given 2 days of skin maceration before wild yeast fermentation in concrete tanks without temperature control. They raise the wine in tank for 17 months on fine lees, and bottled without added SO<sub>2</sub>. This Pacific-influenced white is full of savory citrus and salt, with captivating texture.