



## ORIGIN

Marga Marga Valley, Valparaiso, Chile.

## VARIETIES

100% Sauvignon Blanc.

## VINEYARD

From 30-year-old organically farmed vines planted at 350m above sea level on clay soils.

## VINIFICATION METHOD

The grapes are destemmed by hand using the traditional Zaranda, then ferment for 4-5 days with their skins in concrete tanks, before pressing to finish and rest for about a year in concrete. Bottled without fining, filtering, or SO2 addition.



# VIÑEDOS HERRERA ALVARADO

## LA ZARANDA

## PRODUCER PROFILE

Carolina Alvarado and Arturo Herrera are Herrera Alvarado: a bodega with a mission to preserve the traditional viticultural practices of the Marga Marga valley. In 2003, working with local cooperative, they began making wine based on the methods of the local small producers. From the beginning, they've followed their own instincts and neither have any formal training in winemaking.

Arturo and Carolina work with grapes from sites across the Marga Marga valley. They farm some of the parcels and others are worked in common by local communities or by individual farmers. Local grape varieties include the original 16th century Spanish plantings of País and Moscatel, other old varieties that may be hybrids of those grapes, like San Francisco and Cristal, and a wide variety of more recent arrivals: Sauvignon Blanc, Carmenere, Cabernet Sauvignon, and Pinot Noir among them.

The Herrera Alvarado bodega is dug out of and formed from the red clay soils of the valley and there is no electrical connection (a single extension cord runs down from their home to a stereo for playing music while they work). Carolina and Arturo work without pumps or temperature controls, and everything is done by hand. There are no chemical additives in the winery, and they've never added SO2 to their wines.