



**Cru - Truquilemu**  
**D.O. Empedrado - Maule Valley**  
**Cariñena Field-blend**  
**2018**

“ After 20 harvests our 1<sup>st</sup> Cru  
- a cut above the Parcels ”

- Alcohol: 12,8 % vol
  - pH: 3,18
  - Acidity: 7,43 g/l
  - Residual sugar: 1,94 g/l
- 
- 3 449 bottles filled
  - 12 barrels



**How is Cru different?**

- Over 12 harvests in Truqui two distinct personalities emerged: now 2 wines
- Cru is from a small triangular section with less natural yield
- It has greater concentration, and a darker more brooding personality
- It is fermented with more stems and mostly Nadalie Noisette Toast barrels 3-4 use
- Syrah in the blend lends weight, depth, texture (it is a stone's throw away on other side of the creek lends

**Bottom line**

Fermenting pieces of the vineyard separately over many years two distinct personalities emerged. We have bottled them separately since 2018. (2019 is already bottled to be sure it will have almost 2 years in bottle (min) before release.

**Cru is NOT** the cream off the top of our well-known Truquilemu V., nor does it have more oak, but rather it is a second of two wines with distinct personalities from the same vineyard. Each is treated differently to accentuate its distinct personality. We think:

- Truquilemu V. has become more ethereal for the separation.
- Cru is born a more sturdy wine with extra stuffing and more tension. She benefits from a kind of buttressing effect that more liberal inclusion of stems produces.

In 2018 [ an extraordinary vintage] both wines have less alcohol, more flavour than ever, but most of all they reveal more layers [capas] with time.

Both will develop for many years (10+) given their bright natural acidity and precisely captured fruit-based tannins, but Cru is destined for a longer life in bottle.

## What you need to know

### The Vineyard & Farming

- On Coastal Range of mountains (much older than Andes and slower to cool) full of crystals and decomposed granite
- Cuarctic silty sandy granitic soils / subsoils
- Combination of original methods of cultivating the old vines ie. Farmed by hand and horse, accompanied by the lens, analysis and scientific ideas of Prof Alvaro Peña [Garage partner] and in-house PhD in Viticulture.
- Uncertified organic
- Pruned with the moon cycles, but not to a modern bio-dynamic calendar, but rather with local custom.
- Precise focus on small pieces of the vineyard fermented separately in lagars fermenters with open-top 1500-2500 kgs using punch down
- Farming honed over 12 years growing fruit in Truqui and almost 20 yrs reviving old vines with small farmers

### Winemaking:

- Naturally fermented with native yeasts
- Conical shaped lagar fermenters
- Caps punched down by hand (lightly)
- Whole bunch and lignified stems re-introduced after crush to avoid carbonic maceration
- Co-fermented Cariñena & Syrah in the field-blend
- \* 1<sup>st</sup> addition of sulfites only after malolactic that finished a full 11 months after harvest with next summer's heat in February.
- the small pieces of the vineyard fermented separately are maintained separate with individual barrel racking. Thus, permutations in soil, fermentation, and winemaking are compared and contrasted over almost two years of elevage before bottling.

Note: due to the pH of this wine malolactic normally finishes during the following summer ie the first so2 addition is 10-11 months after picking.

<b>Elevage:</b>	Two winters  5 barrels of 3 <sup>rd</sup> use Nadalie – Alliers Noisette toast, and some Burgundy barrels  7 barrels from various other cooperages (Sylvain, Berger y Fils, Seguin Moreau)
<b>Appellation:</b>	D.O. Empedrado - Maule Valley (Empedrado sits high on Coastal range-- fresh bit of the Maule)
<b>Varietal:</b>	92% Cariñena – 8% Syrah (aprox!)
<b>Color:</b>	Smoke on the water... ... and fire in the sky.
<b>Personality:</b>	A buttressed brooder  Late bloomer that does not leap from the glass.  Understated, layered— <i>perhaps piola</i> , but driven by florality & tension as it develops for hours even days in a glass.
<b>How many lots?</b>	One
<b>Previous Bottlings</b>	Countless experimental barrels but nothing released before now.
<b>Ageability</b>	2018 vintage will age 10 years effortlessly <i>Perspective: 2011 Truqui from this same vineyard is drinking well and definitely holds a few more years before it will peak!</i>
<b>Best drinking</b>	House: 2021 – 2035, Suckling 2022 - P. Tapia: 2021 – 2029, Atkin 2021 - 2029

## **The Vintage**

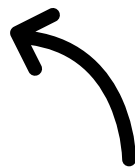
- Superb to extraordinary (best year since we began in the neighbourhood in 2006)
- High pressure for mildew thwarted by close attention paid in December
- Many thought that the extremes of late February > 35 C would be too much, but the old plants shutdown and resisted (like botanical shock absorbers).
- The many misty mornings of March (fruit cut mid April) made us nervous but again in the long run it only led to more hang time.
- With old vines that drink deep any given year is the culmination of the years previous. Perhaps some of the concentration of 18 we owe to the very dry 2017. Perhaps some of the purity is from there being less growth of herbs and flowers around the vineyard. But the tannins and balance are definitely all 2018!

### House note

Still young and austere. The aromatics display a wonderfully crisp, pure delineated red cherry and a blue fruit scented top note with plenty of granitic minerality and graphite in support. The nose is floral, elegant, perhaps more subtle than 2016, becoming deeper and more nuanced with time in the glass. The palate shows great freshness with a thread of fine acidity going through its backbone. Spice and mineral-accented aromas of red and blue fruit joined by slowly emerging violet and notes of murtilla. Sappy and concentrated yet lithe and sultry, with energetic black raspberry and floral pastille flavours on the mid-palette and a bracing suggestion of blood orange that adds bite to the back half. Long, l o n g life ahead.”

### Hashtag

#gwco



*Scan me!*

### Critics Notes

#### Descorchados - Patricio Tapia

Cru 1 Truquilemu Cariñena DO Empedrado **95 Pts**

Garage Wine selects vines from a small 2.5-hectare vineyard planted on granitic soils in the Truquilemu area about 75 years ago. Most of it is Cariñena, although there's some Syrah and Monastrell grafted onto old País vines, too. What these vines give is a vibrant and tart red cherry juice, a Carignan (the French spell the Spanish variety: Carignan) that clearly represents the path this grape has taken in Chile, from the time its wines were a mass of cement with extra-concentrated ripe fruits to now, when it has become a refreshing red to accompany food. And this is the best example of that new style.



#### James Suckling

Cru 1 Truquilemu Cariñena DO Empedrado **94 Pts**

A beautiful Carignan with polished aromas of blue and black fruit, brambles, pine needles, mahogany and cloves. It's medium-to full-bodied with firm, silky tannins and a caressing feel. Layered and seamless with youthful forest fruit. Co-fermented Carignan and Syrah. Delicious now, but better from 2022.





## Tim Atkin

### Cru 1 Truquilemu Cariñena DO Empedrado 94 Pts

Cru is a typically low-alcohol blend of Carignan with around 5% co-planted Syrah, showing the freshness and precision that are typical of the Truquilemu sub-zone, influenced as it is by cooling breezes from the Pacific. Smoky, intense and deeply coloured, this is savoury, sappy and very focused, with bracing acidity, plum, black cherry and damson fruit and very understated oak. 2023-28



## VINOUS – Joaquin Hidalgo

### Cru 1 Truquilemu Cariñena DO Empedrado 93 Pts

The 2018 Cariñena Cru Truquilemu Vineyard has a 6% dash of Syrah from Empedrado, Maule, and its 12 barrels were aged for two winters. Purple in color, it has a jammy core of black currant and sour cherry with alluring hints of liqueur, smoke and caramel. On the palate it has a firm, throat-tickling acidity and a voluminous flow. This is a rare and rewarding package of tension and maturity with a lengthy finish.

## Anecdotal narrative / final rant

Story of Vineyard: It is hard to imagine someone having the patience to plant a red vineyard in this part of Empedrado so long ago. It is very cool here. It must have taken forever for these vineyards to have come into their own. Thank god someone had the foresight to be patient all those years ago whilst the vineyard could grow old. Today the florality and complexity, the balance that only an aged vine can bring combine to create rare grace.

We make Cariñena in a half a dozen locations in the Secano Interior (the historic name for the dry-farmed interior of Maule & Itata) but 'Truqui', as we call her, has been intriguing us with floral notes, the depth and plushness of its fruit, and the graceful way it ages for more than a decade now—and we are only just getting started.

Note : we have rented this vineyard long-term and we work it old-school, originario, by hand and horse with the same patience and care that many generations of curators have shown these vines over the years.

Would such a vineyard be planted in such an extreme terroir today? A vineyard that would take at least a decade if not 15 or 20 years to come into its own? (The only vineyards planted to reds nearby were quickly grafted over to Pinot Noir and Sauvignon Blanc)

Begs the question: If golf were invented today, how many holes would it have?