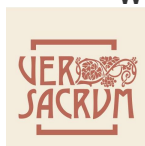


# Ver Sacrum Monastrell Chacayes 2017

This wine is 100% hand harvested Monastrell(Mouvedre) from a single vineyard in the Los Chacayes IG within the Uco Valley. The nose is bright with notes of sweet black cherry and cocoa that lead into a soft, round mid palate with hints of tobacco and dried leaves. The color is a bit darker than the 2016 but the fruit is held up by vibrant acidity and light tannin. The finish is juicy and long that begs you to have another glass. AMAZING!!



Vintage: 2017  
Varietal: 100% Monastrell  
Case Production 12 pack: 500  
Alcohol Content: 13.5%  
Region / Location: Los Chacayes, Uco Valley, Mendoza  
Vineyard: None, 15 acres  
Planted: 2012  
Altitude: 3600  
Farming Practices: Sustainable  
Soil Type: Calcareous river stones  
Trellis System: High Density VSP  
Yield: 500  
Stem Inclusion: 100% Whole Cluster  
Yeast: Native  
Winemaker: Eduardo Soler  
Élevage: 100% Sur Lie in 1000L/2000L Concrete Eggs and 1 Concrete Cube for 6 months  
Lees Contact:  
Filtration Method: Light Cartridge Filtration  
Maceration / Fermentation: Semi-Carbonic for 4 days Maceration and then 20 days fermentation in 1000L unlined cement egg with a small portion of skins included  
CP Code: 810451030149



Eduardo Soler and two friends started Ver Sacrum in 2012 with the concept of growing and vinifying Rhone Varietals. Their winemaking ethos focuses on fresh, low alcohol, lighter skin contact, native yeast, honest, and easy drinking wines. All grapes are hand harvested and most are foot crushed as they believe in minimum intervention in the vineyards and winery with no corrections, filtration, or pump overs. They currently make wine from two different vineyards in Barrancas, Maipu and Los Chacayes, Uco valley where they have planted Grenache, Monastrell, Carignan, Roussane, Marsanne, Mencia, Syrah, Teroldego, and Nebbiolo. Eduardo is an avid mountaineer who has climbed multiple famous peaks and worked ski patrol in Aspen and Mendoza for many years. He currently manages a small ski resort 2 hours outside of Mendoza. Eduardo came into wine after returning to Mendoza and befriended some of the more adventurous growers who desired to explore the potential of alternative varietals. "When the old sent their young to found new villages, bringing grape vines to start new vineyards, they gave off by a ceremony called the sacred spring or Ver Sacrum. Since then, the Ver Sacrum is a symbol of the new tribe, new art, new vine. We renew this ancient vow, with the aud

