



UPC: 858472001434

## 2014 OVEJA NEGRA SAUVIGNON BLANC CARMENÈRE RESERVA

**WINEMAKER:** Edgard Carter  
**REGION:** Maule Valley, Chile  
**VARIETALS:** 90% Sauvignon Blanc, 10% Carmenère  
**MATURATION:** Aged for 2 months on the lees  
**ANALYSIS:** 13.0% alc/vol | TA: 6.0 g/L | pH: 3.15

### VINEYARD:

The Sauvignon Blanc and Carmenère grapes come from ten and nine-year-old vines, respectively, from Oveja Negra's La Esperanza, Campo Lindo, and El Huemul blocks located on its estate San Rafael vineyard in the Maule Valley (137 miles south of Santiago and 15 miles from the Andes Mountains range). Canopy management for both varieties optimized shade to protect the grapes from direct sunlight, maintaining a cooler microclimate that triggered greater aromatic intensity and a good natural acidity in the wines. This technique helps also to preserve the herbal character of Carmenère which is vinified as a white wine. Yield was between four and five tons per acre.

### WINEMAKING:

The grapes were hand-picked in March. The Carmenère was whole-cluster pressed without prior crushing, to prevent color extraction and producing a cleaner must. 30% of the Sauvignon Blanc was cold macerated then crushed and pressed in a strictly reductive environment to prevent any oxidation. Cool fermentations, to maximize freshness and aromatics, lasted approximately 25 days and were carried out separately in stainless steel tanks. The wines were aged sur-lie for two months to impart a richer texture and mouthfeel on the palate. 10% of the Carmenère was added to the final blend.

### TASTING NOTES:

The 2014 vintage, on the nose, shows the Carmenère's strong herbal character alongside the Sauvignon Blanc's citrus profile. The very present and refreshing acidity is balanced by the fruit components. With a soft, rich texture this wine displays a dry, vibrant finish.

**CRITICAL ACCLAIM:** 88 pts Vinous

### ABOUT OVEJA NEGRA:

Translated literally as "Black Sheep," Oveja Negra wines intend to stand out from the flock. True representations of Chile's Maule Valley, Oveja Negra wines sing strident of their roots, but are willing to challenge convention. The Maule Valley offers a significant diversity of soil types, allowing a wide range of grape varieties to grow. As part of the VIA Wines family, and with more than 2,500 acres of estate vineyards to work with, Winemaker Edgard Carter and his team have a constant source of inspiration for innovation and experimentation. The Reserva tier features unusual blends, such as a Sauvignon Blanc-Carmenere. Oveja Negra's Single Vineyard wines are crafted to make each Maule Valley vineyard site shine bright, combining a fruit-driven structure with modern winemaking techniques.



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