



OVEJA NEGRA

Maule Valley, Chile



Carlos Gatica

"While Chile develops new wine regions, the old vines of Maule are a largely undiscovered treasure."

Jancis Robinson, JancisRobinson.com (December 2009)

FOUNDED: 1998

WINEMAKER: Carlos Gatica

CLIMATE: Mediterranean with warm, dry summers and winter rains

HARVEST: Mid-March to mid-May

SOILS: Predominantly alluvial, with a mix of clay, silt and sand

VARIETIES PLANTED: Sauvignon Blanc, Chardonnay, Viognier, Carmenere, Carignan, Cabernet Franc, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot

WEBSITE: www.ovejanegra.com



The Oveja Negra tasting room in Maule Valley by night.



PROFILE: Translated literally as "Black Sheep," Oveja Negra wines intend to stand out from the flock. "Dare to be yourself" is their slogan and the winery demonstrates a clear focus on innovation. 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 1,160 acres of estate vineyards to work with, Winemaker Carlos Gatica and his team have a broad array of grapes available to them to provide constant inspiration for innovation and experimentation. The Reserva tier features unusual blends, such as a Sauvignon Blanc-Carmenere, a blend of red and white grapes. 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.

VITICULTURE: The Maule Valley's Mediterranean climate, with warm, dry summers and rainfall concentrated in winter, helps control vine vigor and berry size. This allows bunches to ripen evenly and thoroughly. All fruit is estate-grown and certified sustainable under Wine of Chile's sustainability program. Planting is soil specific, with each wine reflecting the unique characteristics of the vineyard where the fruit was grown as well as that of the varietal. Sauvignon Blanc, Viognier and Merlot are planted in the flat areas of sandy loam, where the fertility of the soils promotes vigor and enhances the minerality and some green notes in the white varieties. Cabernet Franc, Syrah, Pinot Noir and Malbec are planted in the hills of clay loam with black stones and volcanic tuff which have high surface drainage. This helps control vigor, thereby emphasizing fruity notes.



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THE WINES

Oveja Negra practices winemaking with minimal intervention to allow the grapes to express their natural flavors and aromas, as well as their terroir. The Reserva tier wines are innovative, unusual blends; rich and fruit driven with intense flavor and concentration. The Single-Vineyard bottlings are complex and elegant, showcasing the typicity of each grape variety and the individual site from where the fruit was selected. The “Lost Barrel” is a non-conventional blend of the finest Oveja Negra vineyard lots from the vintage.



RESERVA

Cabernet Franc-Carmenere: Aromas of red and black fruits such as cassis, plum, blueberry, and prunes with black pepper and a bit of spice nicely blended with a light touch of oak.

Sauvignon Blanc-Carmenere: A unique fresh and aromatic wine with citrus notes such as grapefruit, a hint of tropical fruit, a subtle mineral character, and an herbal touch from the Carmenere.

Chardonnay-Viognier: An aromatic wine that offers tropical fruits such as passion fruit and banana, balanced by a light touch of apricot, citrus, and a hint of green apple.

Cabernet Sauvignon-Syrah: An expressive nose with aromas of berries, cherries, spice, and a hint of green pepper nicely blended with soft notes of oak.

Malbec-Petit Verdot: The Malbec lends juiciness and sweet tannins to the palate while the Petit Verdot contributes black fruit notes and a tannic backbone, providing structure to its elegant finish.

SINGLE VINEYARD

Carmenere: Intense aromas of red fruits such as cherry, plum, and ripe strawberries with spicy notes, well-balanced tannins and a long, pleasing finish.

Carignan: Distinguished wine with black fruit notes and subtle floral aromas embraced by elegant traces of oak. Great structure with soft and silky tannins.

Syrah: Intense red fruit aromas such as cherries open slowly to dried fruits and spice aromas along with toasty notes from the oak. Well rounded with silky tannins and a long finish.

ICON

The Lost Barrel: A Carignan based blend of special barrel selections from the best hand harvested fruit, with smooth but firm tannins and good structure, elegance and style.

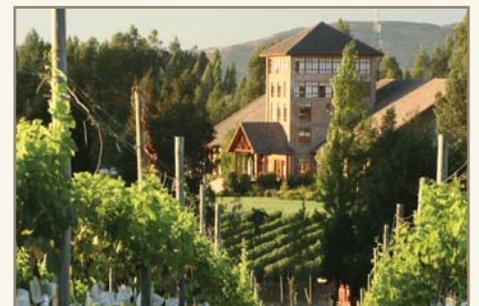
WINEMAKING: Oveja Negra practices winemaking with minimal intervention to allow the grapes to express their natural flavors and aromas, as well as their terroir. Fruit is hand-harvested, and each varietal is fermented and aged independently, with Winemaker Carlos Gatica determining the appropriate length of time for maceration and fermentation to obtain maximum aroma extraction and quality. Fermentation takes place in stainless steel, with various combinations of stainless steel, French and American oak barrels for aging. Both punchdowns and pumpovers are commonly used to enhance extraction for red wines. For blends, the varietals are blended together just before stabilization and bottling. Most wines are bottle aged before release. The VIA Wines commitment to sustainability extends to the cellar, reflected in the winery's limits on water use, materials management efficiency, energy use and waste management.



The scenic view of the lagoon at the San Rafael Estate Vineyard in the heart of the Maule Valley



Vineyards for days from this panoramic winery view



The Bodega at the beautiful San Rafael Estate