

ELQUI VALLEY

FALERNIA

Falernia Winemaker: Giorgio Flessati

Fast Facts

Vineyard Surface:
1050 acres

Owner:
Aldo Olivier Gramola

Winemaker:
Giorgio Flessati

Established:
1998

Location:
El Tambo

Commune:
Vicuña



THE HISTORY

In 1951 Aldo Olivier Gramola's family moved to Chile and in 1971 he started planting grapevines for Pisco production. Around that time Aldo became convinced of the potential for producing superb wines in this semi-arid valley.

The Falernia project was born after he and his cousin Giorgio Flessati, famed Italian oenologist, joined forces.

Falernia is an innovative venture given that it is Chile's most northerly wine estate, a considerable distance from the country's main winegrowing areas. The driving force has been a passion for the wine and the challenge of transforming a tract of desert into a green vineyard with enormous potential for producing premium wines. They use the latest technology and have the support of agronomists from Chile's top universities and world-renowned oenologists.

THE TERROIR

Falernia's vineyards are composed of rubble from the Andes Mountains and alluvial sand and silt deposited by the river. The soil provides excellent drainage for growing vines.

The Climate is semi-arid (average annual rainfall is 2-3 inches) making drip irrigation indispensable during the spring and summer months.

The vineyards have a dramatic contrast between day and night temperatures during the ripening season,

from an average high of 85°F to an average low of 51°F. This increases the development of sugars polyphenols (tannins and coloring matter) and advances the development of aromas and flavors in the grapes.

RESERVA LINE



CHARDONNAY RESERVA: 100% Chardonnay.

The wine is fermented in French oak barrels with selected yeast, afterwards, left in the barrels to mature for around 10 months. Rich yellow in color, floral on the nose with banana, pineapple, papaya and spicy aromas. Full and round with fine acidity and long finish.



PEDRO XIMENEZ RESERVA: 100% Pedro Ximenez.

At the end of the fermentation, the wine is racked and aged in stainless steel tanks at low temperature on the fine lees for at least 4 months. No malolactic fermentation. Cold tartaric stabilization at -4°C before bottling. Pale straw yellow color, brilliant, a very attractive nose with floral and aromatic notes, nice medium body with balance of acidity, minerality and fruity character.



RIESLING RESERVA: 100% Riesling. After the fermentation the wine is aged on the fine lees for at least four months in order to get more complexity and character. The wine has an aromatic floral nose, medium body with nice minerality and long length, very persistent.



SAUVIGNON BLANC RESERVA: 100% Sauvignon. Grapes are fermented in stainless steel tanks with selected yeasts. After full malolactic fermentation the wine is partially aged in French oak barrels for 4 months. Sauvignon Blanc is an intensely aromatic dry white wine with ripe gooseberry, citrus and apple fruit flavors and crisp acidity.



CABERNET SAUVIGNON RESERVA: 100% Cabernet. After malolactic fermentation, 40% of the wine is matured in French and American oak barrels and 60% in stainless steel tanks for 4 months. Bright and deep in color, aromas of red fruit and spices on the nose. On the palate it is full bodied with chocolate, mint, green pepper and vanilla notes.



CARMENERA RESERVA: 100% Carmenera. 70% of the wine ages in stainless steel tanks and 30% ages in French and American oak barrels for four month. The color is brilliant and deep, while the nose is very intense and fruity with hints of vanilla and chocolates notes. On the palate the wine shows incredible softness and body.



PINOT NOIR RESERVA: 100% Pinot Noir. 30% of the wine is aged in French oak barrels for six months to complete malolactic fermentation. Delicate aromas of black cherry and strawberry, with well integrated French oak. Medium bodied wine with soft tannins on the palate.



SYRAH RESERVA: 100% Syrah. After the malolactic fermentation, 30% of the wine is matured in French and American oak barrels for 5 months. Bright and deep in color. On the nose, red fruit, black pepper, meaty and spicy aromas. On the palate it is full bodied, dark fruit flavors and a spicy, peppery, gently smoked leather notes in the aftertaste

GRAN RESERVA LINE



CHARDONNAY GRAN RESERVA: 100% Chardonnay. The wine ages in the barrels for around 10 months. Wine from different ballets is blended together, clarified, stabilized and bottles. Rich goldcolor, floral on the nose with honey and tropical aromas. Full and round with fine acidity and long finish.



CARMENERA GRAN RESERVA: 100% Carmenera. Grapes are partially dried. 60% of the wine ages in Premium American oak for 8-10 months. Bright and deep color. The wine shows a good fruit concentration and on the nose black pepper, red fruit, dark chocolate. Great body with soft tannins on the palate.



CARMENERA-SYRAH GRAN RESERVA: 60% Carmenera and 40% Syrah. 40% of the wine ages in French and American oak barrels and the rest in stainless steel tanks for six to eight months, and then blended just three months before bottling. Bright and deep color. The wine shows a good fruit concentration and on the nose black pepper, red fruit, dark chocolate. Great body with soft tannins on the palate.



MALBEC GRAN RESERVA: 100% Malbec. After malolactic fermentation 30% of the wine is aged in French oak barrels for 8 months before blending, finishing and bottling. Deep purple-red in color. Aromas of rose petals, violets and white pepper on the nose. Bright on the palate with succulent blackberries and spiced game finish. Lush and very pure.



SYRAH GRAN RESERVA: 100% Syrah. After full malolactic fermentation 60% of the wine ages in French oak barrels for six to eight months. Bright purple in color, this wine has an elegant nose with black pepper and floral notes. It is full bodied, well balanced with very soft tannins, spicy and nice fruit character.

TOP TIER LINE



CARMENERA GRAN RESERVA "PEDRISCAL": 100% Carmenera. The wine ages in new American oak barrels for 12 months before finishing and bottling. Dark brilliant red color, the bouquet has notes of red fruit and toasted elegant vanilla notes. On the palate, the wine is balanced and structure, with very ripe tannins.



SYRAH RESERVA "TITON": 100% Syrah. After full malolactic fermentation, The wine is aged in Premium French oak barrels for 12 months before finishing and bottling. Complex nose of dark fruit, pepper and black olives. It is powerful, peppery and very elegant on the palate, with long and balanced finish.



NUMBER ONE: 50% cabernet Sauvignon, 25% Carmenera & 25% Syrah. Fermentation takes place in stainless steel with pistons to extract soft tannins. Aged entirely in oak, the Cabernet and Syrah are aged in French oak and the Carmenera is aged in American oak. Aging lasts for 12 months. Deep ruby color, clear nose of red berries, vanilla and chocolate. Full bodied on the palate, good red fruit character, a blend of pepper, white chocolate and vanilla.