

Vino de Eyzaguirre (ez-gary)

COLCHAGUA VALLEY, CHILE • MAX ERRAZURIZ



Wine in the Sack Cabernet Sauvignon

- 26 years vine age
- 5.25 tons per acre
- Aged 10 months in French & American Oak
- 10,000 cs produced

Rich, deep burgundy. Notes of red apples and raspberries. On the palate, bright fresh cherries with toasty elements with a hint of pepper.

+499293



Wine in the Sack Syrah

- 26 years vine age
- 5.25 tons per acre
- Aged 8 months in French & American Oak
- 5,000 cs produced

Solid dark red. Notes of plums, blueberries and subtle notes of black pepper. On the palate, smooth blackcurrant with a well-balanced finish.

710437



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HISTORY



- In the mid-seventeenth century, the Eyzaguirre family left their home in Vizcaya, Spain, and traveled to Chile to

the first vines from French rootstock in that region and founded the Vino de Eyzaguirre near a village built by monks

seek their fortune. They prospered and became distinguished citizens of their new country. In 1768 Domingo Eyzaguirre was appointed mayor of the capital city of Santiago.

- His son, Domingo Eyzaguirre II, planted some of

from a nearby Franciscan monastery.

- At first the wine was “bottled” in sturdy, 15-liter earthenware chuicos, which survived the bumpy trip by horse-drawn cart from the village to the monastery. When the winery switched to much smaller glass bottles, however, breakage became a problem. To protect their precious cargo, the monks took to wrapping the bottles in burlap sacks. The idea caught on with the winery and became a tradition that has endured to this day.
- It was in 1990 when Max Errazuriz bought the winery

VINEYARD NOTES

- The grapes for our Eyzaguirre wines grow at our vineyard called San Jorge, which is located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes. The soils of the vineyard, near the river, are deep and stony with clay and loam, with good moisture retention. Our vines are 26 years old and are managed in low density trellis with drip irrigation.

- The new Vino de Eyzaguirre winery began in the 1990s, and during this time labor laws in Chile made it very difficult to package our handcrafted burlap-wrapped wines. Originally a crew of men were not capable of producing a finished product which was tightly wound and properly sewn together. Due to this

difficult production process our winery was one of the first to employ women in a manufacturing role throughout this otherwise rural part of Chile. To this day we still have five dedicated salaried women wrapping, pasting and packaging our wine by hand.

CONTACT



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