

Ver Sacrum Clarete 2019

This 100% hand harvested wine is a blend of Grenache, Syrah, and Marsanne from two vineyards within Mendoza. The wine is light and fresh with notes of raspberries and strawberries with a touch of grapefruit acidity that leads to a finish with white peach and crushed stone.



Vintage: 2019
Varietal: 20% Marsanne, 40% Grenache, 40% Syrah
Case Production 12 pack: 391
Alcohol Content: 13.2%
Region / Location: IG Los Chacayes- Marsanne and Syrah, Alto Verde- Grenache
Vineyard: Ver Sacrum and Alto Verde,
Planted: Los Chacayes - 2011, San Martin - 2004
Altitude: Los Chacayes - 3600ft, Alto Verde - 2300ft
Farming Practices: Sustainable
Soil Type: Los Chacayes - Calcareous River stones, and Alto Verde - Sandy Soil
Trellis System: Los Chacayes - High Density VSP ,Alto Verde - Double Decker VSP
Yield: Los Chacayes - 4 tons/acre, Alto Verde - 4.9 tons/acre
Stem Inclusion: 100% De-stemmed
Yeast: Native
Winemaker: Ver Sacrum
Élevage: 80% in Concrete Vat 3 months. 20% in 5+ year old French barrel. Goes through Malo in Vat.
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: Marsanne and Grenache are co-fermented(15 days) with about 6 hours of skin contact during the press cycle, Syrah direct press and juice is fermented(20 days).
UPC Code: 810451030309



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 symbol of the new tribe, new art, new vine. We renew this ancient vow, with the audacity create something new. This is our Ver Sacrum"- Eduardo Soler

