

Ver Sacrum GSM Chacayes 2022

This wine is a field blend of 70% Grenache Noir, 15% Monastrell, and 15% Syrah all co-fermented. The nose is earthy and muddled with hints of blackberry and cherry laced with under notes of forest floor, fungi, tea leaf, thyme, and candied leather. The palate is juicy and lush with black fruits, currant, and fine grained tannins that lead to a light finish of clove and cinnamon.



Vintage: 2022
Varietal: 70% Garnacha, 15% Monastrell, 15% Syrah
Case Production 12 pack: 900cs
Alcohol Content: 13.7%
Region / Location: IG Los Chacayes, Uco Valley, Mendoza
Vineyard: Ver Sacrum - Parcel - La Rivera,
Planted: 2012
Altitude: 3600
Farming Practices: Sustainable
Soil Type: Calcareous river stones
Trellis System: Gobelet
Yield: 4.1 tons/acre
Stem Inclusion: 50% Whole Cluster
Yeast: Native
Winemaker: Ver Sacrum
Élevage: Neutral French Oak for 8 months and then 12 months in bottle
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: Field Blend ,Co-Fermented, 14 days Maceration and then 20 days fermentation in 3000L unlined cement egg
UPC Code: 810451030156



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 brand has been a testament to the spirit of adventure and the pursuit of excellence in winemaking."

