



RIPE Wine Imports

Representing Independent Premium Estates

ripewi.com



Antiyal

Kuyen

Maipo Valley, Chile

Wine Notes

Kuyen is the Mapuche word for moon. The moon, just like the sun, has a deep relation with organic and biological energies. Ancient farmers knew this and they used to follow the moon cycles to farm the soil for thousands of years. This Syrah based blend is a tribute to those wise people and their farming methods. The wine shows great concentration of black plum, red berries with notes of graphites. It is deeply layered and shows some toast and spice flavors along with dark chocolate.

Antiyal

In 1996, winemaker Alvaro Espinoza and his family started Antiyal, trying to fulfill a family dream that existed for decades. This dream was a deep desire to make a personal, handcrafted, instinctively guided wines with the conviction to express the noble soils of Alto del Maipo. The project started with 2 acres planted at the foothills of the Andes in the town of Alto Jahuel in Alto de Maipo. "Antiyal" is a Mapuche word that means "sons of the sun," in honor of Alvaro's use of the cosmos in his biodynamic practice. His conversion to biodynamic farming in 1998 propelled him to the top of winemaking in Chile, and his successes have secured his place as one of the foremost authorities on expressing the potential and importance of the terroir in the Southern Hemisphere. The Biodynamic approach was chosen in order to provide a more authentic expression of the individuality of each terroir. External agricultural input is minimized in order to create a clean and healthy environment for the plants, to bring the soil back to its natural state and express its unique conditions in the wines. Today the farm counts 20 hectares, with 12 hectares of vineyards in production and the remaining with other plants to promote biodiversity. The farm is organized as a closed (integrated) system of production with minimal inputs, aiming to respect the pure character of the place.



Farming:

Certified organic:
ECOCERT - Biodynamic:
Demeter



Harvest Method:

Hand harvested



Varietal:

50% Syrah
30% Cabernet sauvignon
15% Carmenere
5% Petit Verdot



Age of Vineyard:

16 years



Vessel:

12 months in French
barrels (new, 1 and
2 years old)



Vineyard Yield:

45 hl/ha



Soil Type:

Soil basaltic and
andesita



Annual Production:

20,000 bottles



Vinification:

The vinification takes place in stainless steel tanks, the fermentation is done naturally with native yeasts, with a total maceration period of 25 days, the skins are pressed in a vertical basket press. The wine is aged for 12 months in french barrels, up to 3 years of use. No use of fining agents, only natural clarification, the wine passed by an open filtration before bottling.