



Ver Sacrum

Eduardo Soler and two friends started Ver Sacrum in 2011 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 with minimal intervention in the vineyards and winery and no corrections, filtration, or pump overs. They currently make wine from their small vineyard in Los Chacayes, Uco Valley (Mendoza) where they have planted Grenache, Monastrell, Carignan, Roussane, Marsanne, Mencia, Syrah, Teroldego, and Nebbiolo.

La dama del abrigo rojo 2018 – TS



Province: Mendoza
Region: Uco Valley
Subregion: IG Los Chacayes, Vista Flores
Elevation: 1.100 msnm
Varietal: 100% Nebbiolo
Size of the vineyard: 0,7 ha (this parcel)
Number of plants per hectare: 10.000 plants
Yields: 8.500 kg/ha
Irrigation: automated drip irrigation
Soil composition: rocky alluvial soil. Formerly riverbed of Arroyo Grande
Training method: Pergola (north-south); pergola (east-west) & VSP (north-south)
Harvest date: 3rd week of March 2021
Type of viticulture: organic (certification in process)

Winemaking and ageing
Whole cluster: yes
Yeasts: native
Fermentation container: 500 liters plastic bins
Maceration technique: foot trodden
Fermentation temperature: 24°C
Length of fermentation: 21 days in plastic bins finishing in 225 liters French oak barrel
Size/material of aging container: 50% in eggs on its lees, 50% on third-use 225 liters French oak
Age of container if wood : 10th use
Type of barrel and Cooperage: French oak barrels
Time of aging in container: 6 months
Time of aging in bottle: 8 months

Analytical data
Alcohol: 13%
Ph: 3,25
Acidity: 6,9 g/l

Winemaker: Eduardo Soler

Price: U\$S 30