

THE BUTCHER'S POUR

South America | The Wineries | The Other Grape

Oveja Negra: Sauvignon Blanc & Carménère Blend

90% Sauvignon Blanc 10% Carménère

Aromas: Green Apple, Pineapple, Grapefruit, Freshly Mowed Grass

On the Palate: Tropical Fruits with touches of herbs. The Carménère adds persistence and structure with notes of stone fruits

Pairing: Shellfish, Fish, Fresh Salads

Oveja Negra: Cabernet Franc & Carménère Blend

60% Cabernet Franc 40% Carménère

Aromas: Spiced Black and Red Fruits with hints of Coffee, Tobacco, and Vanilla

On the Palate: Super Dry with Roasted Red Peppers, balanced acidity, and a long finish

Pairing: Ribeye, Chuck Eye, Charcuterie

La Playa: Carménère

100% Carménère

Aromas: Ripe Blueberries with hints of Smoke

On the Palate: Ripe fruits with hints of cream (from Malolactic fermentation) finishes with supple round tannins.

Pairing: Roasted Pork or Lamb with Chimichurri or green salsas

Padrillos: Pinot Noir

100% Pinot Noir

Aromas: Fresh Violets and Plums

On the Palate: Dried Cherries with ripe plums and berries finishes with White Peppercorns

Pairing: Grilled Pork Chops or Pork Secreto, Robust Pork Sausage



San Rafael Vineyard at Oveja Negra

South America

In the 1500s, Franciscan Monks started planting mission grapes traveling through Peru and Chile then eventually to Argentina. These grapes were used to make wine for religious purposes, and so they were not the delicious juicy wines that we think of today. It wasn't until the early 1800s that grape varieties such as malbec started arriving in South America, with better selections arriving in the 1890s.

Both Carménère and Malbec had a tough life in France where they originated. Due to the climate and natural pests these were not easy varietals to grow, and were most often used as blending grapes. When many of Europe's vines were destroyed by the aphid phylloxera, the majority of Malbec and Carménère vines were replaced with easier to grow Cabernet Sauvignon and Merlot; Carménère was considered to be extinct. When it was first brought to South America, Carménère was thought to be merlot until about 1994. It wasn't until 1998 that Carménère was officially recognized as a varietal in Chile.

South America is probably most interesting partly because of their climate. It is a drier Mediterranean climate, which pests like

The Other Grape: Carmenere

South America's most popular grape is of course Malbec, and they have become masters of cultivating it into lush beautiful wines that are definitely palate pleasers. However, your box doesn't have a single bottle of Malbec, but instead one bottle of 100% Carménère and two blends; both containing Carménère as well.

Carménère was brought to South America in the mid 1800's, and was thought to be merlot until 1994 when a grape botany expert noticed that many of the "merlot" grapes were taking much longer to ripen; 4-5 weeks longer. It was discovered that about half of the "Merlot" vines were actually Carménère.

Known to show off flavors of raspberry and pomegranate along with paprika, and a tell tale green pepper note which it also has in common with one of its parents Cabernet Franc.

Phylloxera

This is an aphid that lives on and eats the roots of grape vines. This began in the late 1800s, and by the 1900s over 70% of Europe's vineyards had been destroyed. Eventually a group of independent scientists discovered American rootstocks were resistant to the phylloxera, and grafting the vines onto phylloxera resistant vines would save them.

Virtual Chat

I will be hosting a virtual chat for us to talk about the wines on Tuesday, September 8th at 6:30pm. This will be an opportunity for y'all to ask questions or share your opinions about the wines. I am always excited to hear your feedback!

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

Sources:

[The Wine Bible](#)

winefolly.com

ovejaneagra.com

LaPlaya.com

ernestocatenavineyards.com

the phylloxera cannot survive in: it is too dry for them to complete their "fly cycle." Another great thing about South America's climate is the significant change in temperature during the day to night time or *diurnal shift*. This allows the grapes to mature more slowly; so that they don't over develop too quickly.

The Wineries

La Playa: Colchagua Valley, Chile

One of only two certified vegan wineries in Chile; La Playa is also certified sustainable while using biodynamic practices. At the winery they also employ a cooling system that uses a water irrigated roof rather than conventional air conditioning; this water is then used to irrigate the vineyards. The fruit here is all estate grown and also bottled on site. The same family has maintained ownership of the vineyard since 1980.

Oveja Negra: Maule Valley, Chile

Located in the heart of the Maule Valley, these vineyards enjoy a Mediterranean climate; with nights that are cooled by wind blowing down from the Andes Mountains. This is important, because it helps the grapes ripen more slowly allowing the fruit to fully mature before they are hand harvested. The soil here has some sedimentary volcanic rock, with more of a loamy-clayey consistency. This winery is certified sustainable.

Padrillos: Mendoza, Argentina

Founded by Ernesto Catena who is a fourth generation wine maker, his family is originally from Italy. Ernesto's love of horses inspired his wines:

the name Padrillos is

Spanish for Stallions. His

hope was to express the wild spirit of Argentina's true varietals.

More than 30 retired polo ponies live on the vineyard in Mendoza; all from his own stud farm. Ernesto wasn't always a winemaker; he actually spent some time as a designer, and is passionate about Renaissance humanism. His vineyards are biodynamic, and much like the Mayans and Incas designed their cities to be looked upon by the gods; he has sculpted his vineyard to be enjoyed from the sky.



Ernesto Catena's "Path of the Artist"