

Antiyal

Regarded as among the very best wines produced in South America today, Antiyal comes from renowned Chilean winemaker Álvaro Espinoza. This celebrated biodynamic wine is often referred to as Chile's first "garage wine."

The 2008 vintage has an intense and complex aroma of dark fruit and mineral notes. The palate is rich and concentrated with volume, balance and a lingering, soft finish. This 100% Maipo Valley estate fruit is hand harvested and is a blend of 43% Carmenère, 39% Cabernet Sauvignon and 18% Syrah.

The Antiyal blend is aged one year in French oak barrels, then bottled and aged for an additional six months in the cellar prior to release. Antiyal's grapes are organically grown, which Espinoza believes gives his fruit a superior expression of *terroir*.



Alvaro Espinoza

Antiyal produces just a few hundred cases of wine a year in the sleepy Maipo Valley town of Alta Jahuel. Antiyal — a Mapuche Indian word that means "sons of the sun" — is a homegrown project of Espinoza and his wife Marina. It's so homegrown that the one-acre vineyard in the Huelquen area of the Maipo Valley around Espinoza's house supplies grapes for the wine.

Antiyal 2008

Alcohol: 14.5%

pH: 3.7

T/A: 3.38 g/l

This outstanding blend is a perennial *Wine Spectator* favorite, earning 90+ points for every vintage since 2000. The 2008 vintage has already received 92 points from the *International Wine Review* and 90 points from *Wine Spectator*. "Every year this wine impresses," says *Wine Enthusiast*.



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