

Antiyal

Antiyal Kuyen is a masterful blend that eloquently expresses the essence of the Maipo Valley, crafted with precision and passion by renowned winemaker Alvaro Espinoza.





Alcohol :14,50 % Composition: 50% Syrah, 30% Cabernet Sauvignon, 15% Carménère, 5% Petit Verdot



Kuyen 2019

Maipo, Chile

Region and Vineyards

Antiyal's vineyards are located in the **Alto Maipo Valley**, a region celebrated for its ideal viticultural conditions. Nestled at the **foothills of the Andes** in the town of Alto Jahuel, the vineyards benefit from a unique microclimate characterized by warm days and cool nights. This diurnal temperature variation is crucial for preserving the acidity and developing the complex flavors of the grapes.

The **soils are basaltic and andesitic**, rich in minerals that contribute to the distinctive terroir of the wine. These volcanic soils, combined with the vineyard's altitude, enhance the aromatic profile and structural integrity of the grapes. The vineyard yields are carefully managed at **45 hectoliters per hectare**, ensuring high quality and concentration in the fruit.

Winemaking

Kuyen is a blend composed of **50% Syrah, 30% Cabernet Sauvignon, 15% Carmenere, and 5% Petit Verdot**. The grapes are hand-harvested from **16-year-old vines**, reflecting the maturity and character of the vineyard.

Fermentation occurs naturally with native yeasts in **stainless steel tanks**, followed by a maceration period of **25 days**. This process allows for gentle extraction of color and tannins, maintaining the integrity of the varietals. The wine is then aged for **12 months in French oak barrels**, including new, one-year, and two-year-old barrels, which impart subtle oak influences without overpowering the fruit.

No fining agents are used in the production of Kuyen, adhering to biodynamic principles and allowing for natural clarification. The wine undergoes open filtration before bottling, ensuring purity and stability while preserving its authentic character.



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Antiyal

Kuyen 2019

Tasting Notes

- **Color:** Deep ruby red with a purple hue.
- Aroma: The nose offers a rich bouquet of black plum and red berries, intertwined with notes of graphite, toast, and spices.
- **Palate:** On the palate, the wine is full-bodied and deeply layered, displaying flavors of **dark chocolate and black fruit**. The tannins are well-integrated, providing a smooth yet structured finish.

Did you know?

Kuyen is the Mapuche word for "moon," reflecting the deep connection between the lunar cycles and biodynamic farming practices. Ancient farmers, much like those at Antiyal, understood the influence of the moon on agricultural activities and incorporated this wisdom into their farming methods. This Syrah-based blend is a tribute to their knowledge and the profound impact of biodynamic principles on winemaking.

Wine Pairing Ideas

- **Beef Bourguignon:** The rich, savory flavors of the beef complement the dark fruit and spice notes of the wine, while the acidity cuts through the dish's richness.
- **Grilled Lamb Chops:** The wine's robust structure and tannins pair beautifully with the succulent, flavorful lamb, enhancing the overall dining experience.
- **Mature Cheddar Cheese:** The bold flavors and creamy texture of the cheese harmonize with the wine's complex profile, creating a delightful contrast and balance.

Robert Parker (RP): 92 Points (2019)

The 2019 Kuyen was produced with a red blend of 50% Syrah, 30% Cabernet Sauvignon, 15% Carmenere and 5% Petit Verdot from their organic and biodynamic vineyard in El Escorial in Maipo on volcanic soils. It fermented in stainless steel with indigenous yeasts and matured in French barriques, 20% of them new, for one year. It's classical, powerful and ripe with 14.5% alcohol and good freshness, reflecting a warm but balanced year. It has meaty notes, ripe berries and spices and is medium to full-bodied, clean and balanced, with fine tannins. 14,000 bottles were produced. It was bottled in November 2020.

Robert Parker (RP): 91 Points (2018)



The certified organic and biodynamic red blend 2018 Kuyen is a multi-grape blend of Syrah (47%), Cabernet sauvignon (32%), Carmenere (15%) and Petit Verdot (6%) from vines planted on stony soils in 2003 and was produced in a very traditional way (think Bordeaux). It has a classical profile, mixing berries, herbs and spices and a medium-bodied palate with very fine tannins and pungent flavors. 14,000 bottles produced. It was bottled in December 2019.





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