



Flaherty Wines



ABOUT

Ed Flaherty is a Californian who went to Chile in 1993 to work a harvest and never left. He worked with some of the top Chilean wineries over the years before starting Flaherty in 2004, one of the first boutique wineries in the country.

Ed hand-crafts complex and consistent wines by blending. The Aconcagua is his signature wine, produced from five different grape varieties. The Cauquenes is made in part from vines that are over 100 years-old, which are dry-farmed on the deep red clay soils that dominate the area.



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ED FLAHERTY

Over the years, Ed has worked with some of the top wineries in the Chilean industry, including Cono Sur, Errázuriz, and Tarapacá. As an executive winemaker, Ed spent more time in the office and the tasting lab than in the winery. He started Flaherty in 2004 so that he could get his hands dirty again—or at least a little wine stained during crush. Flaherty is one of the few boutique wineries in Chile. The business started with about 1,200 bottles of a single red blend in 2004 and has grown to about 40,000 bottles in 2015, encompassing three red blends from Aconcagua and Cauquenes. Production was around that level in 2016. About half of our wine is sold in Chile, while the remainder is exported to Brazil, Germany, Korea, and the United States.



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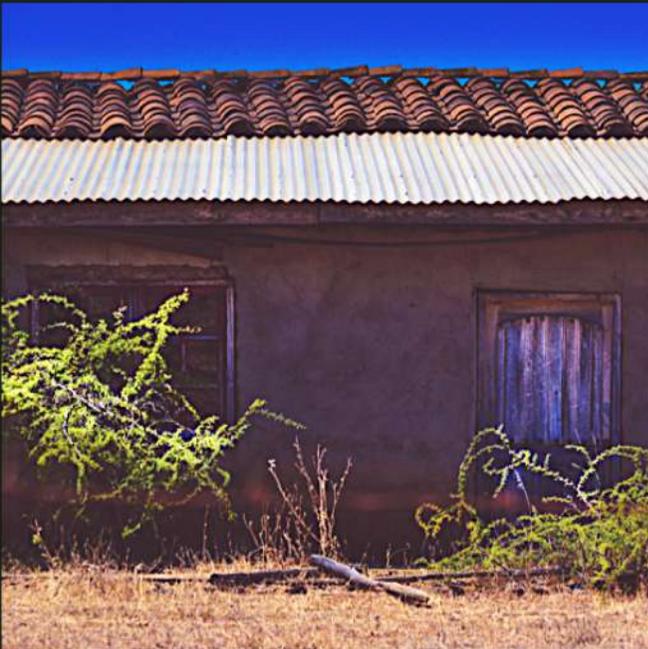


BOUTIQUE MOVEMENT

Boutique wineries are on the rise in Chile, where the local wine industry has traditionally been dominated by a few very large corporate groups. In the last ten years, however, smaller projects have been gaining foothold and developing a following in the local market. Flaherty Wines is one of the founding members of the Independent Vintners' Movement (MOVI), a trade organization for small owner-involved wine projects. Among other activities, the group organizes an annual tasting, MOVI Night, held in Santiago in November of each year.



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THE WINES

As a small, boutique winery, we have chosen to make red blends to create complexity and consistent quality by working with several different varieties. Our hand-crafted wines aim to reflect the regional differences of the areas the grapes are grown. We grow the Cauquenes fruit and the Aconcagua Tempranillo, while the balance is purchased from dedicated producers of fine wine grapes. All our fruit is hand harvested, fermented in small open top bins, basket pressed, and aged for about 18 months in French and American oak barrels (about 15% new).



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ACONCAGUA VALLEY

The Aconcagua Valley is a semi-desert region in the 32°S parallel, which receives less than 200 mm of rainfall per year. Consequently, the vineyards incorporate drip irrigation and a vertical trellis. We have a small Tempranillo vineyard at the winery near Santa María, and we purchase the remainder of our fruit from dedicated growers in the valley. The windy Manzur Vineyard, located next to the Putaendo river, was planted in 2000 and has alluvial sandy loam soils with lots of river stones. The Redonda Vineyard is on the north bank of the Aconcagua River near Panquehue, which has a stronger coastal influence. The vineyard is south facing and features colluvial decomposed-granite soils.



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2015

VALLE DE ACONCAGUA - CHILE
RED WINE - VINO TINTO

Redondo Vineyard



ACONCAGUA

Our Aconcagua blend dates to 2004, when we made two barrels each of Cabernet Sauvignon and Syrah from the Manzur Vineyard just outside San Felipe. Over the years, it has grown into our signature blend, with a Syrah base that brings the juicy fruit flavors and soft, lush tannins of the Aconcagua terroir, Cabernet Sauvignon to tighten up the structure and add spice, and small amounts of Tempranillo, Petite Sirah, and Malbec for increased complexity.



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CAUQUENES

In 2008, we bought 14 hectares near the town of Cauquenes in the Maule region of Chile, about four hours south of Santiago, in the 35°S parallel. The vineyard has a cooler, more coastal climate than the Aconcagua vineyards, with about 700 mm of rainfall a year. Ancient, deep, rusty red clay soils retain much of the rain, allowing us to dry farm the vineyard. We chose Petite Sirah and Tempranillo because they do well under dry-farmed conditions. The vineyard also includes a small section of hundred-year-old País (Mission) vines.



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2015

CAUQUENES

RED WINE - VINO TINTO

Tequel Vineyard · Cauquenes · Chile

CAUQUENES

Our Cauquenes blend, first released with the 2014 vintage, is about half Tempranillo and half Petite Sirah, with a bit of País from the hundred-year-old vines on the property. The blend clearly reflects its origins, grown from dry-farmed, head-trained vines on the deep red clay soils that dominate the area. The wines from this vineyard feature well-structured tannins, wild blackberry and cherry flavors, and lots of earthy spice.



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AWARDS

91 Wine Advocate for Aconcagua 2016
93 Descorchados Cauquenes 2016

Tim Atkin

Flaherty Cauquenes 2015 91 Points
Flaherty Aconcagua 2015 90 Points

James Suckling

Flaherty Cauquenes 2015 93 Points
Flaherty Aconcagua 2015 92 Points

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