

Vinalu® *Luxemburgs erstes Internet-Magazin für Wein und Genuss*

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*Chilean top winegrowers in
Gourmet Mondial/Mainz*

*Maxus T90EV
Fahrbericht*

*VINALU Special report, Santa Cruz winery
in Colchagua /Chile*

VINALU SPECIAL REPORT CHILE PART II

OENOLOGICAL POTENTIAL COMBINED WITH CULTURAL HERITAGE

A VISIT TO THE SANTA CRUZ WINERY WORLD

by *Liliane Turmes, Helen Latour & Harry Montagnola*

photos by Liliane Turmes

Oda al Vino
Pablo Neruda



Oda al Vino
Vino color de dios,
vino color de noche,
vino con pies de púrpura
o sangre de Topacio,
vino,
estrella de la higuera
de la fronda, vino
como un beso en la boca
de oro,
vino como un dorado
en la copa.

Santa Cruz Winery
Colchagua



The Santa Cruz winery, located in Colchagua's Lolol region, 180 km South of Santiago, in region number VI in Central Chile, was launched in December 2003 by the Chilean entrepreneur Carlos Cardoen, the father of Emilio Cardoen, the current General Manager, who received VINALU for an interview and for an introduction to his family's history and to the multitude of the Santa Cruz projects.

The family Cardoen, originated from Flanders, was between others, in the metal production business and at the beginning of the last century, the grandfather sold metal parts for trains and for agricultural machines from Belgium to Chile.

The controversial businessman Carlos Cardoen also had the vision to make Santa Cruz a leading destination for travellers from abroad, as well as for Chileans and to offer all amenities and comfort, culture and entertainment to keep the visitors in the region. In 1998 mainly the 'Gringos', as Chileans like calling the Americans, were coming to Santa Cruz and at that time the family Cardoen started the hotel complex with 40 rooms, reaching 156 rooms at this time.

THE COLCHAGUA MUSEUM

The biggest project of wine tourism in Chile however, is without any doubt the Colchagua Museum, belonging to the Cardoen Fundacion and opening in 1995.

The visit to the museum starts with a cable car ride, taking you up to Cerro Chaman, with a fantastic view over the valley and carrying you off in the world of the Mapuche, Aymara and Rapa Nui. Let you be attracted by the fascinating spirituality of the Mapuche, meaning people of the earth, by the treasures of the Easter Island Rapa Nui culture and by the mysterious culture of the Shamans, who have the power, as it is believed, to maintain the link and communication between the people on earth and the gods.

These three cultures, still existing today, knew and know also a lot about the stars and in the sublime nature of Colchagua, with no light pollution, you may have a unique astronomic experience for stargazing in the Santa Cruz observatory.

The idea of combining the oenological potential of the region with the cultural heritage of the ancestors, became a huge success story. And as a sort of tribute to the predecessors, the names and labels of the Santa Cruz wines are inspired by the cultures of the ancestors.



The tasting

THE MUSEO DEL AUTOMOVIL

In 2013 the car museum 'Museo del Automovil' was inaugurated . Car enthusiasts will adore the large collection of vintage cars from 1890 to 1980 , the motorbikes and cargo vehicles, that circulated in the past times in Santa Cruz.

THE WINERY

The Santa Cruz Winery has 150 ha of vineyards, planted about 40 km from the Pacific Ocean, in the Colchagua Costa region. The Colchagua Valley, one of the most traditional and significant wine regions in Chile, is recognized for some of Chile's most prestigious wines and for its large variety of soil types. The warm and dry mediterranean climate, the abundant sunshine, cooled by ocean breezes are benefic to the cultivation of red grape varieties such as Cabernet Sauvignon, Carmenère and Syrah, which develop their full characters in the Colchagua Valley; Chardonnay and Sauvignon Blanc are planted near to the ocean. Since 2011 the Santa Cruz winery is certified as sustainable vineyard and in 2017 Vina Santa Cruz became Chile's first 100% solar vineyard, with also all the processes in the winery handled with solar energy.

THE TASTING

After our deeply appreciated museum experience, Guillermo Cardenas, the oenologue at the winery presents his selection of the Santa Cruz wines in a pleasant 'château' style tasting room, with antique 14th century furniture and with a breathtaking view into the vineyards.

First wine: Santa Cruz 2021, 100% Pais
Alcohol:12% , elaborated for 12 months in used barrels . The grapes are bought . Small production of 2000 bottles.
In the nose: black cherries and almonds
On the palate: intense acidity of yellow grapefruit and red currant.

Splendid view from the tasting room



Cable car ride to the top with manager Martin



A copy of a Moai (Easter Island) statue



Beautiful wood carvings in the cultural museum

Second wine: Makemake 2019,
50% Tempranillo
30% Grenache
20% Mourvèdre
Alcohol: 13,50% with grapes from granit soils.
Elaborated in 5 years old barrels . Production
of 4000 bottles. A tribute to the magic culture
of the Rapa Nui
On the nose: mineral and bouquet of black
fruits.
On the palate: black berries, complexe,
harmonious, with a light note of menthol and
with a long aftertaste.

Third wine: Chaman 2020 Gran Reserva
Carmenère from Valle de Colchagua Costa
Alcohol: 13,50% with a production of 50000
bottles, elaborated in new and second use
barrels for 10 months
In the nose: citrus fruits and herbs
On the palate: red berries, intense acidity, slight
bitternotes, long in the aftertaste.

Fourth wine: Gran Chaman 2019, Seleccin del
Enologue y viticultor
40% Cabernet Sauvignon
20% Merlot
20% Malbec
20% Syrah
Alcohol: 14,3%. 10% are elaborated in new
barrels for 12 months, 30% in used barrels and
70% in stainless steel.
In the nose: Cassis and backing plums
On the palate: ripe black fruit, good structure,
well balanced tannins, powerfull and long
aftertaste. VINALU's favorite in the tasting.

Fifth wine: Tupu 2020 Ediccion Limitada
66% Cabernet Sauvignon
15% Petit Verdot
15% Syrah
4% Malbec
Alcohol 14,6%, elaborated 8 months in French
barrels
In the nose: marzipan, black fruits
On the palate: blackberries and chocolate,
almonds, intense tannins, probably with a long
aging potential.



Fantastic blue skies over the vinyards



Charming Llama

THE DINNER AT 'CASA DE LOS ESPIRITUS' RESTAURANT

After the tasting Cynthia, our smart young food guide, is waiting for us in the restaurant 'Casa de los Espiritus' in Santa Cruz village for a typical country side dinner. The local traditional dishes are adapted by Juan in a lighter version, generously served and surprising with some unfamiliar flavors.

The Causeo, a combination of tomatoes and goat cheese salad is mainly eaten on the country side, often after hard work, during a break and as a light meal, before the dinner.

The Pichanga, a typical Chilean dish, with mixed pickles, carrots, boiled eggs, small pieces of cooked tongue, the savoury pork roll and the 'croquetas' with smoked ham are delicious. All the plates are prepared to be shared and so the ambiance is informal and nicely close.

Cynthia chooses a crispy light and fresh Santa Cruz Sauvignon Blanc 2022, matching perfectly with the menu.

After the pampering in the 'Casa de los Espiritus', we retire in the hotel Santa Cruz, situated only a few steps away from the restaurant.

THE HOTEL SANTA CRUZ

The hotel is located in a colonial style building, with beautiful arcades and with a typical country style Chilean interior. In the morning we shortly enjoy the peaceful and relaxed atmosphere in the cosy rocking chairs near to the pool, before continuing our visits to the next wineries.

To be followed in VINALU 65, online in October.

Hotel Santa Cruz
Plaza de Armas 286/Santa Cruz Valle de Colchagua/VI Region/Chile



Shiny light on the Ford Thunderbird



Spectacular Jaguar E-Type





Restaurant Casa de Los Espiritus

Cynthia our friendly food guide



Causeo salad



Tartare of beef



Delicate Chilean crab salad



Rost pork roll.



Pichanga, a traditional dish



Logo Santa Cruz Hotel



Rocking chairs for a short nap near the pool

Pool bordered by lush green plants

VINALU meets MOVI

(El Movimiento de Vinateros
Independientes)

MOVI is a movement of independent winegrowers, a trade organization for smaller, owner-involved wine projects, which has been founded in 2009, with 'human' scale and boutique wineries.

We tasted a selection of MOVI wines in Aconcagua Valley at Ed Flaherty's winery, a beautiful Adobe house, formerly a fruit farm, where we met two of the founding members of the group: Ed Flaherty and Andrea Jure Duarte. Andrea is the owner and winemaker at Mujer Andina Wines, a family producer of Chilean still and sparkling wines.

Ed Flaherty, winemaker and consultant, worked for Errazuriz in the past. The members of the group, some with very different backgrounds and some also coming from different countries, joined the association to benefit from the group's effectiveness and potential and at the same time to keep their identity in wine making. And as inside the MOVI alliance, there is a big diversification in production methods such as organic, biodynamic and dryland wines and structures like garage and boutique wineries, the winemakers work more complementary than competing with each other.



*Winemaker Ed Flaherty
in his cellar*



*Andrea Jure, Liliane Turmes and
Ed Flaherty*



Table grapes

MOVI, THE TASTING:

FIRST WINE: LEVITA Rosé Brut 2019, sparkling brut nature, made of 100% organic Syrah from Maipo Valley
Producer: Andrea Jure from Mujer Andina Wines
In the glass: fine bubbles
On the nose: citrus fruits
On the palate: creamy, raspberries, with the freshness of red currants ++

WINE Nr 2: LUNEA 2018, Chardonnay from Casablanca Valley
Producer: Callma winery, a biodynamic production
On the nose: white flowers, honey
On the palate: yellow grapefruit, oak dominated +

WINE Nr 3: KELUNA 2021, Rosé from Maipo Valley, a blend of Cabernet Sauvignon and Cabernet Franc
Producer: Andrea Jure from Mujer Andina Wines
On the nose: red fruits
On the palate: fine bitter notes of red berries, almonds, long finish ++

WINE Nr 4: SUSURROS (meaning wispers in Mapuche language) 2020, Pinot Noir from Alto Colchagua, a cool climate wine
Producer: English-Norwegian couple
On the nose: cherries, almonds
on the palate: complex, ripe red fruits, good harmony, long in the aftertaste ++

WINE Nr 5: ATTILIO & MOCHI 2019, Cabernet Franc from Casablanca Valley, cool coastal vineyard
Producer: couple from Brazil and also member of the Casablanca Off association (editor's note: VINALU presented their Grenache in edition 62)
On the nose: Herbs and blackberries
On the palate: harmonious with black fruits, sottobosco and bitternotes of yellow grapefruit ++

WINE Nr 6: LE COQ 2019, from Limari Valley, coastal region
a blend of Carmenère, Cabernet Sauvignon and Syrah
Producer: Juan Pablo Rosset
On the nose: strawberries, plums
On the palate: fruity and spicy, with fine salty notes in the finish +



Flaherty 2021 Valle de Aconcagua



Lunea Chardonnay 2018



Laura Hartwig 2019



La Despensa 2019

WINE Nr 7: FLAHERTY 2021, from Valle de Aconcagua
 a blend of Syrah, Cabernet Sauvignon, Petit Verdot and Tempranillo
 Producer: Ed FLAHERTY
 On the nose: mineral notes, Cassis leaves
 On the palate: complex fruits, good structure, tannins well integrated ++

WINE Nr 8: TRABUN (means 'place of meeting' in Mapuche language) Soloist 2017, Syrah
 Producer: Sergio Avendano , musician, drummer for Rock&Roll and Jazz and current president of MOVI
 On the nose: strawberries
 On the palate: ripe fruits, oak influenced +

WINE Nr 9: GLOBO VULTUR (means 'condor' in Mapuche language) 2021, Carmenère from Colchagua Valley
 Producer: Daniel Miranda
 On the nose: cherries and red berries
 On the palate: filigree, elegant and harmonious +(+)

WINE Nr 10 : POLKURA 2018, Syrah from Marchigüe and Colchagua Valley
 Producer: Sven Bruchfeld
 On the nose: typical Syrah aromas of ripe plums and pepper
 On the palate: complex fruits with a dense structure and a long finish +(+)

WINE Nr 11 : LA DESPENSA 2019, a field blend of Grenache, Syrah, Mourvèdre, Marselan
 Producer: Matt & Ana
 On the nose: plums, leather
 On the palate: licorice, ripe blackberries, nice acidity +

WINE Nr 12: LAURA HARTWIG 2019, Edicion de Familia from Colchagua Valley,
 a blend of Petit Verdot, Cabernet Sauvignon, Cabernet Franc and Malbec
 On the nose: ripe black fruits, blackberries
 On the palate: pleasant acidity, good harmony, good structure +(+)

WINE Nr 13: VIGNO 2013 , Carignan from Maule, from 35 years old, dry farmed vines
 Producer: Felipe Garcia
 On the nose: aromas of tar and herbs

On the palate: nice acidity, garrigue, freshness of red currants , lively and long +(+)

WINE Nr 14: FLAHERTY 2020, from Cauquenes region, dry farmed,
 a blend of Tempranillo, Petite Syrah and Pais
 On the nose: cherries,
 On the palate: ripe fruits, plums, Balipepper, good structure, reminds of Monastrell +(+)

WINE Nr 15: CINSAULT 2020, The Soothsayers Ferment
 Producer: Garage Wine Company
 On the nose: animal notes
 On the palate: soft tannins and nice acidity, spices +

WINE Nr 16: AGLIANICO del MAULE 2019, from Valle del Loncomilla
 Producer: Gillmore/Sanchez
 On the nose: spices and fruit
 on the palate: elegant, with a good structure and the freshness of citrus fruits, red currants +

Vinalu-Symbole für Weinbewertungen

--	unzumutbar – undrinkable – inbuvable
-	schlecht – bad – mauvais
o	brauchbar – acceptable – acceptable
o+	ordentlich – correct – correct
+	gut – good – bon
+(+)	gut bis sehr gut – good to very good – bon à très bon
++	sehr gut – very good – très bon
++(+)	fast perfekt – nearly perfect – presque parfait
+++	überirdisch – supernatural – surnaturel



Maxus T90EV: Fernöstlicher Chromstromer

Text und Fotos von Sully Prud'homme

SAIC Motors, der chinesische Hersteller von leichten Nutzfahrzeugen, ist weltweit auf Rang 7 der größten Autohersteller und bietet in seinem Portfolio eine ganze Reihe von elektrisch angetriebenen Leichtlastern für den Alltagsgebrauch. Die in Europa noch weitgehend unbekannt Untermarke Maxus liefert viel Nutzfahrzeug fürs Geld.



Der mit einer klassischen Doppelkabine ausgestattete Fullsize-Pickup Maxus T90EV ist das erste Fahrzeug mit reinem Elektroantrieb inmitten seiner größtenteils US-amerikanischen Konkurrenten. Maxus will damit beweisen, dass große Nutzlastaufgaben sich mit alternativen Antrieben sehr gut vertragen können, deshalb wurde großen Wert auf den Antrieb gesetzt. Ein Stromer mit 130 kW (177 PS) und 310 Nm Drehmoment treibt

lediglich die Hinterräder an. Der in dieser Klasse bevorzugte Vierradantrieb ist zunächst allerdings ausgeschlossen.

Die Beschleunigungswerte von 12 Sekunden auf 100 km/h liegen für solch ein Fahrzeug, das immerhin 2,3 Tonnen auf die Waage bringt, im grünen Bereich, allerdings liegt die Spitzengeschwindigkeit bei lediglich 120 km/h. Der verbaute Akku hat eine Kapazität

von 89 kWh, was bei normalem Stadtverkehr laut Hersteller für 450 Kilometer Reichweite sorgen soll, sich aber in gemischter Fahrpraxis auf 330 km (Reichweiten WLTP) reduziert. An Schnellladestationen wird die Batterie in rund 45 Minuten zu 80% aufgeladen.

Der 5,37 m lange Maxus T90 EV versteht sich als Kleinlaster mit Lifestyle-Charakter und viel Chrom, sowohl an der imposanten

Wagenfront als auch bei dem martialischen Überrollbügel hinter der Doppelkabine. Markante, scharf geschnittene Radkästen und eine robust gestaltete Heckklappe mit auffälligen Rückleuchten geben dem Pickup ein unverwechselbares Aussehen und sorgen für den Aha-Effekt im Straßenverkehr.

Dem äusseren Prunk gegenläufig präsentiert sich der Innenraum allerdings zum Teil eher



als die robuste Bakelitwüste eines rustikalen Nutzfahrzeuges. Haptisch angenehme Oberflächen sind Mangelware, wie man es schon aus vielen aufgepäppelten Nutzfahrzeugen kennt. Der Sitzkomfort auf dem Kunstledergestühl ist allerdings ausgezeichnet für insgesamt fünf Insassen und die hohe Sitzposition durch das im Unterboden verbaute Akkupaket sorgt für gute Übersicht im Straßenverkehr. Serienmäßige Trittbretter und Haltegriffe in der A-Säule sorgen für einen mühelosen Ein- und Ausstieg.

Trotz des Nutzfahrzeug-Appeals bietet der Maxus Klimaanlage, Einparkhilfe, Rückfahrkamera, mittig angeordnetes 10,25 Zoll-Touchscreen mit DAB+, Bluetooth-Anbindung und Apple CarPlay. Über einen Schalter in der Mittelkonsole sind die drei Fahrmodi Eco, Normal und Sport anwählbar; dadurch ändert sich nur die Gaspedalannahme; Fahrwerk und Lenkung werden davon nicht beeinflusst.

Das Fahrverhalten ist typisch für einen Pickup, der mit bis zu 925 kg voll beladen werden möchte; ist die hintere Ladefläche von 1,49 x 1,51 m leer, entsteht die Tendenz zum Hoppeln und Poltern, zum Beispiel auf dem Kopfsteinplaster der Viandener Hauptstraße. Auf normalen Asphaltwegen mit nicht allzu vielen Schlaglöchern jedoch fährt der unbeladene Maxus sich recht angenehm, somit dürfte der Pickup-Bolide sicherlich für manchen Handwerksbetrieb eine echte Alternative darstellen.

Der von uns gefahrene Testwagen Maxus T90 EV in der Ausführung Elite kostet 63.788 Euro TTC, Preise in Luxemburg, Stand August 2023. Wir danken Autopolis für die Bereitstellung des Testfahrzeugs.

TOP CHILEAN WINEMAKERS ON VISIT IN MAINZ/ GERMANY

Carolina and Arturo Herrera-Alvarado at the 'Gourmet Mondial' Restaurant

by Liliane Turmes and Helen Latour
(photos Liliane Turmes)



Gourmet Mondial Restaurant



Ricardo Ullrich our host



Carolina, Arturo, Francisco & Daniela

Only a few months after our meeting in Chile, VINALU was happy to come together again with Carolina & Arturo Herrera-Alvarado, the winegrowers from Marga Marga Valley (see also our report in VINALU 62), during their promotional wine tour in Germany. This was also a good reason for their Chilean friends, our hosts and restaurateurs Daniela Fadda and Ricardo Ullrich to organize a dinner with the corresponding Herrera-Alvarado wines at their restaurant 'Gourmet Mondial' in Mainz for friends, customers and for the press.

In the afternoon, we had the possibility for a short talk with the dynamic chef and owner Daniela, originated from Valparaiso/Chile and living in Germany since 1983. She worked as a logistic manager for the Lufthansa airline company, before founding her catering business in 2000 and opening her restaurant 'Gourmet Mondial' in 2014 in Mainz/Gonsenheim. During her Lufthansa career, she used to travel the world and in the many places she visited, she participated in cooking classes. Today these gastronomic experiences give her a solid background for her cooking style at the 'Gourmet Mondial'.

Ricardo Ullrich, her husband, the advisor in wine matters in the 'Gourmet Mondial' and also the export manager of the Chilean winery 'Vina La Rosa' from Peumo, Cachapoal Valley/ Chile, made us discover beforehand a selection of three 'Vina La Rosa' wines. La Rosa is a geographic area in Peumo and also the location, where the winery has been founded in 1824.

The first wine, 'La Capitana' 2020 Carmenère, a single vineyard wine, is middle long, with black fruits and chocolate flavors on the palate and with well balanced tannins.

The second wine, 'La Rosa' 2019 Carmenère, grown on the best lots in the 'El Sauce' vineyard, has a bouquet of blackberries and cassis, with a filigree structure and a perfect harmony, an elegant wine.

The third wine, 'Cornellana' 2021 Cabernet Franc from the Cornellana Valley, located in the Cordillera de la Costa, convinced us with flavors of spices, sage, red currants, with a fine acidity and a long aftertaste. We agreed, that this wine has probably a good aging potential.



*Liliane Turmes,
Carolina & Arturo*



*Endives with
gorgonzola*



*...served with the
Pais ,Oro Negro'*

The culinary program of the evening started with a light tuna tataki, a sort of Japanese flavored tuna tartare with avocado, mango and wasabi, served with the 'La Zaranda', the mineral Herrera-Alvarado Sauvignon Blanc. Followed by the tasteful, barbecued Iberico meat, prepared with a reduction of cloves, cinnamon and anise, garnished with a cranberry chutney and figs and combined with the complex, Natural Blanco Sauvignon Blanc.

The caramelized endives, on creamy Gorgonzola and topped with grated Roquefort, which has to be frozen for this recipe, was definitely our favorite dish of the evening, matching with the 'Oro Negro', a fruity Pais. Already, when in Chile, we noticed, that this varietal is really having its moment. After a fork tender Lomo Saltado, paired with the well balanced Pinot Noir with a nice acidity and the creamy mousse au chocolat, topped with peppery ginger and cherries harmonizing with the lively, spicy Rojo Loco Blend, the guests could enjoy a cueca.

The cueca is a traditional, cultural Chilean dance for two people, with a historical importance and since the 1970ies even the national dance in Chile, also danced as a protest dance, the cueca sola, which women danced alone, after the disparation of their husbands during dictatorship times. At the 'Gourmet Mondial', the charming dancers Catalina and Joel, performed a joyful courtship cueca, moving a handkerchief in their right hands, so to underline the flirtation with their movement.



The cueca, a traditional dance from Chile



Vina La Rosa tasting



Catalina & Joel, the beautiful dancers



Tasteful Iberico



Tuna Tataki

Impressum

Based on an idea by Romain Batya



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