

Tierra Divina Vineyards malbecs are sustainably farmed.

What do we mean by this?

TERRA ROSA, TIERRA DIVINA, AND VALE LA PENA: from vineyard to consumer

- vineyard irrigation is from snowmelt in the Andes mountains via gravity flow through canals: no deep well and attendant pumping needed
- snowmelt water is rich in minerals picked up as the water courses through the mountains - no mineral supplements are needed
- flood irrigation drowns phylloxera and other vineyard pests: no need for pesticides
- Mendoza's dry climate (<6" rain per year) discourages growth of molds and bacteria: control by sulphur and Bordeaux mixture (both are organic) is effective and all that is generally needed
- weed control is mechanical - herbicides are not used
- no yeasts are added at fermentation (= natural, not cultured, yeast usage)
- malolactic bacteria are not added - malolactic fermentation occurs naturally
- no SO₂ is added prior to fermentation (in order to promote natural yeast development)
- fermenters are raised 1.5 meters above floor level, which allows for gravity flow (less pumping = less electrical usage)
- winery is on two levels, allowing gravity flow of wine into lower level tanks (less pumping = less electrical usage)
- following fermentation, Tierra Divina Vineyards wines are shipped from Mendoza to our US winery in bulk; shipping in bulk leaves a substantially smaller green footprint than does shipping heavier and bulkier bottled wines (packaged wine is 46% heavier than bulk wine)
- wine is shipped from Mendoza to the Chilean port via truck in winter, which avoids the need for refrigeration
- no refrigeration is needed during the ocean voyage, as wine is stored below the ship's waterline: the cold Pacific Ocean serves as a natural coolant
- wasteful, heavy bottles are not used
- bottles are sealed with screwcaps, which are, arguably, "greener" than corks
- we are now shipping TERRA ROSA malbec in kegs (ours is the first malbec to be shipped in kegs); we believe this will result in a lower carbon footprint: ie, less volume and less packaging