GRAND ITATA TINTO - ROGUE VINE

Guarilihue

APPELLATION: Itata

BLEND: Field blend of Cinsault (95%) plus other varieties

WINEMAKER: Leo Erazo

VINEYARD:

The vineyards are situated in Itata, an old and nearly forgotten viticultural valley 400 km south of Santiago, with centenary bush vines growing on pure granitic soils. Climate is Mediterranean, with plenty of rainfall (1,100 mm a year). Vineyards lie 250 metres above sea level.

VITICULTURE:

Viticulture is organic. The vineyard was planted in 1960 and the wines are bush-trained and planted at high density. The top-soil is ploughed with horses and the vines are not irrigated.

WINEMAKING:

The fermentation is carried out by native yeast in concrete tanks with no temperature control. The wine is then aged for 12 months in concrete tanks.

WEBSITE: http://www.roguevine.com

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

An appealing bouquet of wild strawberries, with hints spice and flora followed by a fresh and delicate mouthfeel.