

# JAMÓN JAMÓN - ROGUE VINE

Guarilhue



**APELLATION:** Itata

**BLEND:** Moscatel

**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, around 1,100 mm a year. The vineyards lie at 270 metres above sea level.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic. The vineyard was planted in the 1930's, the vines are bush-trained and planted at high density. The top-soil is ploughed with horses and the vines are not irrigated.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand-picked and fermented as whole bunches on skins, using natural yeasts, in concrete tanks with no temperature control. The young wine then macerates on the skins for two months, before being moved to old 500-litre oak barrels. The wine is bottled with minimal sulphur.

**WEBSITE:** <http://www.roguevine.com>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

A very expressive nose with notes of quince, flowers and orange peel, and a touch of spice. The palate is medium-bodied, with a slight grip. It makes a great aperitif and is perfect with ham!