

# TINTO DEL ITATA – VIGNERON FINE WINES

Bio Bio



**APPELLATION:** Itata Valley

**BLEND:** Cinsault

**WINEMAKER:** De Martino

## VINEYARD:

Grapes come from a 30-year-old dry farmed un-grafted vineyard in Itata region. It is a cool maritime influenced site, 20 kilometers from the Pacific, unlike Maipo and Rapel to the north vineyards here aren't protected by the coastal range, so that rainfall is higher and average temperature and sunshine hours are lower. The vineyard is planted on old, decomposed granite soils with a high percentage of quartz.

## VITICULTURE:

All vineyards are farmed organically or traditionally. Horses are used for tilling and only sulphur is used to control oidium.

## WINEMAKING:

Grapes are hand harvested and foot-trodden. They are fermented 100% whole-bunch with natural yeasts for 15 days at 20-22 degrees, with one daily punch-down. Wine is left to macerate on skins for seven days after fermentation has finished. It is then racked into used French oak barrels and left to rest for eight months, it isn't racked until bottling, without fining nor filtration. There are no additions except a little sulfur prior bottling, always keeping total CO2 below 30 ppm

**WEBSITE:** <http://vigneron.cl/chile.php>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Earthy with juicy red berries and a touch of bayleaf on the finish. Fresh acidity and fine grained tannins.