

CINSULT – DOMINIO DEL CUARZO

Guarilhue



APPELLATION: Itata

BLEND: Cinsault

WINEMAKER: Felipe Ramirez

VINEYARD: _____

Grapes come from a single, dry-farmed vineyard of very old bushvines that was planted in 1960 in Guarilhue. The vineyard is around one hectare in size with quartzite, sandy granite soils. Climate is Mediterranean, but with plenty of rainfall.

VITICULTURE: _____

Viticulture is sustainable, no herbicides or pesticides are used.

WINEMAKING: _____

Grapes are hand harvested before fermenting whole cluster with native yeasts in concrete tanks with no temperature control for 25 days. The wine is then aged for 10 months in concrete tanks before bottling unfinned and unfiltered with just a touch of sulphur at bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The cinsault has deep, inky aromas of black plums, brambly blackberry notes and a minerally iron-like note. On the palate it's fluid and detailed with lovely black cherry, blue fruit and fine, sandy tannins.