

`Monk` Itata Valley Cinsault 2018

Itata Valley, Chile



Grape Varieties	100% Cinsault
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	1.15g/L
Acidity	4.59g/L
Wine pH	3.71
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Pedro Parra is a renowned soil and vineyard mapping expert with a Masters and PhD in Precision Agriculture and Terroir from the Institut Agronomique National in Paris. As a consultant to many well-known wineries in the Americas and Europe, he has spent much of the past 18 years discovering new sites, digging 'calicatas' (pits for soil analysis) and transforming the way wineries manage their vineyards. However, he always dreamed that one day he would make his own wines in his native Itata. In 2013, assisted by consultant winemaker, long-term friend and business partner Alberto Antonini, Pedro released Itata wines under his own label. His vision was simple: to make pure wines from old bush vines grown on granitic soils and to help the local "brave vigneron", who protected the land and vines for centuries.

VINEYARDS

The fruit is sourced from a single vineyard located in Guarilhue in the heart of Itata, at around 300 metres above sea level. The vineyard, on a gentle west facing slope, is dry farmed. The vines are over 70 years old and planted on granitic clay soils which lends structure and complexity to the wine.

VINTAGE

Winter rainfall replenished water levels. This was followed by a dry growing season with moderate temperatures that allowed good flavour accumulation with low disease pressure. Some rain during harvest meant the grapes were picked as quickly as possible to avoid the threat of botrytis. Picking started on March 22nd and was finished by April 3rd.

VINIFICATION

Grapes were hand harvested and sorted carefully at the winery. About one third whole bunch was used, with fermentation taking place in concrete tanks. Fermentation using natural yeasts took about 10 days, and after a further 10 days of post fermentation maceration, the wine was transferred to old untoasted foudres. After a year in oak it was transferred to bottle for 8 months before release.

TASTING NOTES

The wine delivers aromas of cranberry, cherry and wild herbs. Due to the granitic clay soils, Monk is the most structured and layered of Pedro's three single vineyard wines, with fine tannins and fresh acidity on the palate.