



Grape Varieties	100% Cinsault
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.14g/L
Acidity	4.09g/L
Wine pH	3.88
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 north-west facing slope, is dry farmed and the vines are almost 80 years old. The very poor granitic soil has a high iron content which gives the wine a beautiful mineral quality. Cinsault is prone to high yields and so benefits from the vigour-limiting effect of these poor soils.

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. Different plots were vinified separately and only the best batches were used for this wine. Gentle pump overs took place, with 40% whole bunch in the fermentation, which took about 10 days using natural yeasts. Post fermentation the wine then left on its skins for a further 10 days. The wine was aged in concrete for a year and then transferred to bottle for 8 months before release.

TASTING NOTES

The wine displays lifted aromas of fresh red fruit, white pepper and wild flowers. Elegant on the palate, with savoury tannins, refreshing acidity and a mineral quality on the finish.