

`Vinista` Itata Valley Pais 2018

Itata Valley, Chile



Grape Varieties	100% Pais
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1g/L
Acidity	4.04g/L
Wine pH	3.78
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 Portezuelo in the heart of Itata. The vineyard is on a gentle slope and is 300 metres above sea level. The dry farmed vines are over 120 years old and grown on very poor granitic 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.

VINIFICATION

Pedro takes a minimal intervention approach to his winemaking. The grapes were hand harvested and sorted carefully at the winery. About 20% whole bunch was used, with fermentation taking place in concrete tanks and open top stainless-steel tanks, with gentle and short pump overs twice a day. The fermentation with natural yeasts took 10 days, and this was followed by approximately 15 days of post-fermentation maceration. The wine was then transferred to untoasted foudre for 1 year and then spent 8 months in bottle before release.

TASTING NOTES

An intriguing nose with wild berry, herb, spice and white pepper aromas. These aromas carry through to the palate and are complemented with refreshing acidity and fine tannins.