# `Imaginador` Itata Valley Cinsault 2017 Itata Valley, Chile





Grape Varieties	100% Cinsault
Winemaker	Pedro Parra
Closure	Agglomerated Cork
ABV	14%
Bottle Sizes	75cl

## 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 vignerons", who protected the land and vines for centuries.

### VINEYARDS

Grapes for Imaginador were sourced from four vineyards in the Guarilihue sub-region of Itata. The vineyards are dry-farmed and planted on soils composed of rocky quartzic granite. The bush vines are well over 50 years old.

## VINTAGE

2017 was an atypical vintage for all of Chile, marked by unusually high temperatures, early physiological stages from budbreak through to harvest, and very low yields. High summer temperatures and low rainfall meant that the berries were small in size, decreasing overall yields and the fruit was harvested much earlier than normal.

## VINIFICATION

The grapes were hand harvested and 30% were kept as whole bunch. Fermentation occurred using natural yeasts in concrete vats and open top stainless steel tanks with very short pump overs during the 10 day fermentation period. The wine underwent 10 to 20 days of maceration before being aged in a mix of untoasted oak tanks, foudres and concrete vats for 12 months, before a final eight months in bottle before release.

## **TASTING NOTES**

Aromas of cranberry and wild herbs with vibrant acidity and fine tannins. The minerality from the granitic soils carries through from the nose to the long, refreshing finish.

