

Pedro Parra,
`Pencopolitano` Itata Valley Cinsault/Pais 2017
Itata Valley, Chile



Grape Varieties **67% Cinsault**
 33% Pais

Winemaker	Pedro Parra
Closure	Agglomerated Cork
ABV	14%

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 'Pencopolitano', (a term for someone who comes from Pedro's native city of Concepción), is a blend made of Cinsault and Pais sourced from several old vineyards in the towns of Guarilhue and Portezuelo. The old vines are planted on extremely rocky, quartzitic granite and are dry-farmed.

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

Thirty percent whole bunch was used and fermentation took place with natural yeasts in concrete vats and open top stainless-steel tanks. During fermentation, quick pump overs took place twice a day. The wine was then aged in a mix of untoasted oak tanks, foudre and concrete vats for 12 months.

TASTING NOTES

The wine has lifted aromas and is well-balanced with vibrant acidity, red fruits and soft tannins. The minerality from the granitic soils carries through from the nose to the long finish.