



Grape Varieties	100% Cinsault
Winemaker	Pedro Parra
Closure	Natural Cork
ABV	13%
Residual Sugar	1.37g/L
Acidity	4.53g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	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 over 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

2021 was one of the best vintages of the last 20 years. A good amount of rain during winter meant ripening took place gradually, and gave a boost to the dry-farming region of Guarilhue.

VINIFICATION

The hand-picked grapes were cold macerated for 5 days. This was followed by 100% whole bunch fermentation at low temperatures with natural yeasts for 14 days. Gentle cap management was used for a minimum of 2 minutes a day to limit extraction. The must was fermented in a non-epoxy concrete tank. After fermentation the wine underwent maceration for around 30 days and was then aged in concrete, with no oak used.

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.