



Grape Varieties	100% Cinsault
Winemaker	Pedro Parra
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	1.14g/L
Acidity	4.77g/L
Wine pH	3.45
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

Grapes were grown on a plot composing of only 0.3 hectares, planted in the Guarilhue region of Itata, only 200 metres away from the plot used to produce `Newk`. The soil here is full of iron, sand and silt, and is a dark red in colour. Proximity to the ocean means this site is particularly windy, meaning there is little to no disease pressure.

VINTAGE

The 2022 season started with a humid and cold winter. These conditions persisted into spring, meaning the vineyard had high levels of fruit set and good vegetation. It was moderately warm in summer but with good sunlight allowing the grapes to ripen fully and evenly.

VINIFICATION

The hand-harvested grapes were 100% whole bunch fermented at low temperatures, between 18° and 22°C, in concrete vats. Following fermentation, it underwent a 60 day maceration creating depth, structure and a refined character. The wine was aged in oak before bottling.

TASTING NOTES

Named after the American musician Miles Davis, this wine is a perfect example of balance and control. Open 10-20 minutes before drinking, this wine is a true expression of the minerality of the terroir.