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| Grape Varieties | 100% País |
| Winemaker | Pedro Parra |
| Closure | Agglomerated Cork |
| ABV | 13% |
| Residual Sugar | 1.8g/L |
| Wine pH | 3.64 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Practising Organic, 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 grapes were sourced from dry-farmed, 120 year-old bush vines, planted across four different sites from both Gaurilhue and Nipas. Here, there are three different soil types : silty red granite, clay silty granite and black silty Basalt.

VINTAGE

The growing season began with a relatively wet and cold winter, followed by an equally cold spring. As a result, budburst and flowering were slow to develop. The summer, on the other hand, was one of the hottest of the last 70 years, leading to rampant wildfires across Itata destroying more than 50,000 hectares of forests and also tragically claiming human lives.

VINIFICATION

Pedro takes a minimal intervention approach to his wine making. The grapes were hand harvested and sorted carefully at the winery. Entirely fermented in concrete tanks with 100% whole clusters at temperatures between 18° and 22°C. The wine was then aged for in concrete vats and 15hl oak casks before release. No fining or filtration took place.

TASTING NOTES

This is an aromatic, savoury expression of país. Fresh, with lively acidity, it has a peppery and youthful finish.