



Grape Varieties	100% Cinsault
Winemaker	Pedro Parra
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	1.15g/L
Acidity	5.03g/L
Wine pH	3.52
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

MONK is a small, estate-owned vineyard located in Guarilhue Alto, in the Tinajacura area. Planted around 1983, it covers 0.51 hectares and comprises 2,200 organically farmed vines, producing approximately 4,500 kilograms of grapes annually. The vineyard is rooted in ferric silty-sand soils with a high presence of quartz, including large pebbles exceeding 2 mm, contributing to the wine's tension, minerality, and precision. MONK takes its name from one of the most influential and charismatic musicians in jazz history: the pianist Thelonious Monk.

VINTAGE

The 2024 vintage in Itata was shaped by a wetter-than-usual winter and spring, with above-average rainfall supporting healthy vine growth and replenishing soil moisture. Spring conditions remained moderate and damp, encouraging steady vegetative development. The summer was moderately warm, with temperatures slightly above average but without extremes, allowing for balanced ripening. These conditions helped preserve natural acidity and freshness, resulting in wines that reflect the region's hallmark vibrancy and poise.

VINIFICATION

The grapes were hand harvested and sorted carefully at the winery. Vinification took place in cement tanks, with a focus on minimal extraction and very low fermentation temperatures. The wine was fermented with 100% whole clusters, followed by an extended post-fermentation maceration lasting 55 days. Ageing was carried out entirely in cement tanks, preserving purity, texture, and site expression.

TASTING NOTES

This wine displays bright cranberry and raspberry aromas underscored by fresh herbal notes and subtle spice. On the palate, there is a lively energy and fine-grained texture, supported by gentle acidity and refined tannins.