



Grape Varieties	100% Cinsault
Closure	Agglomerated Cork
ABV	13%
Bottle Sizes	75cl

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 0.42 hectares vineyard sits on a gentle south west slope and it is dry farmed. The vines have been planted in 1985 and grow on silty sandy red coarse granite. Cinsault is prone to high yields and so benefits from the vigour-limiting effect of these poor soils.

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

Grapes were hand harvested and sorted carefully at the winery. Whole bunch was used, with fermentation taking place in concrete tanks. Fermentation using natural yeasts took about 10 days, followed by a further 55 days of post fermentation maceration. The wine was transferred to old untoasted foudres for ageing. After a year the wine was bottled and aged for 8 months before release.

TASTING NOTES

Elegant and perfumed with plush red fruit and herbal characters. Juicy on the palate with soft tannins and vibrant acidity.