



ORIGIN

Colico, Santa Juana, Bío Bío Valley, Chile.

VARIETIES

100% Moscatel de Alejandría.

VINEYARD

From a parcel of organically farmed Moscatel that faces southeast towards the Bío Bío river. The own-rooted and untrained vines are more than 100 years old and planted on granitic soils.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed with a Zaranda, then fermented in open-top plastic bins with their skins without temperature control. The skins were left to macerate in the finished wine for two months after fermentation, then the wine was delicately pressed with a basket press into stainless steel tanks to rest. Bottled without fining or filtering and with only a small addition of sulfur.

PROPERTIES

Alcohol: 13.3%
Total Sulfur: 14mg/l
Bottles Made: 267.



VITIVINÍCOLA CHODIN PARAM

BÚSCAME ADENTRO MOSCATEL 2021

PRODUCER PROFILE

Paula Chodin and Arnaldo Batista are the couple behind Chodin Param, a project focusing on small centenarian vineyards in the Itata and Bío Bío valleys. These vineyards are the remnants that have survived the period of industrial forestry that dominated the area in the 1970s-1990s. Based in Santa Juana, Bío Bío, Paula and Arnaldo work with small landowners in the region, renting parcels to farm organically and buying organically farmed grapes.

VINTAGE REPORT

2021 was a good vintage without a lot of problems in the Bío Bío Valley. Yields were low in this vineyard because it is still in recovery, but fruit quality was very good.