



ORIGIN

Palmilla, Naciminto, Bío Bío Valley, Chile.

VARIETIES

100% País.

VINEYARD

From several blocks of organically farmed País in the coastal mountains that are being recuperated after standing abandoned for 25 years. The vines are nearly 200 years old, and yields are very low (~2 tons/Ha). Soils are granitic.

VINIFICATION METHOD

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



VITIVINÍCOLA CHODIN PARAM

BÚSCAME ADETRO PAÍS

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.