



**LEONCIO**  
**PAÍS 2021**

## ORIGIN

Batuco and Magdalena Alto, Itata Valley, Chile.

## VARIETIES

Mostly País with small amounts of Aramon and Cinsault.

## VINEYARD

From multiple parcels of own-rooted 150-year-old vines around Batuco and Magdalena Alto in the Itata Valley. The vines are about 100m altitude and the soils are a mix of basaltic red clays.

## VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 8 days before pressing with a small, manually operated vertical press into old Raulí foudres. Bottled without fining, filtering and with only a small sulfur addition.

## PROPERTIES

Alcohol: 10.4%  
Sulfur: 10mg/l added at bottling  
Bottles Made: 12000



## PRODUCER PROFILE

**Beto Fernández** founded **Leoncio** in January, 2021. Beto was a sommelier for 15 years before coming to Itata to work with Roberto Henriquez. After a year, he struck out on his own, working with local farmers to preserve the ancient viticultural heritage of the area. His goal is to highlight, honor and protect these ancient vines, while simultaneously helping them to find an audience more globally. To that end, Beto does not buy vineyards, but instead works collaboratively with local farmers and their families to convert their vines to organic, regenerative, and biodynamic farming. Working this way helps improve the lives of the area's farmers, who have historically struggled to find recognition and a market for their wines. In the Leoncio cellar, Beto works with very limited intervention, avoiding additives and employing only native yeasts. In the long term, he hopes to work without any sulfur additions.

## VINTAGE REPORT

2021 was a good year in this part of the Itata Valley. The winter of 2020 was rainy, replenishing needed water reserves for the vines, and spring and summer were warm but not overly hot.