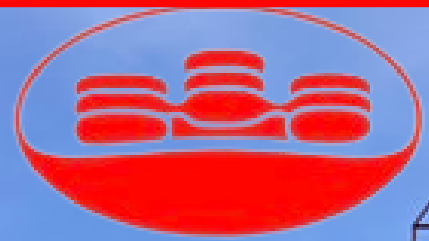


MACATHO



Agrícola Macatho is the winery project of **Macarena del Río** and **Thomas Payrare**, who started making wine together in 2016 near their home in Chillán in Chile's Itata Valley. Their story embodies the entanglement of France and Chile in one chapter of the history of Chilean natural wine. Maca's mother was French, and she worked harvests at Métras and Domaine La Bohème in France; Thomas was born in France and came to Chilean natural wine through his friend Louis-Antoine Luyt. Now, working out of a small bodega outfitted with a collection of stainless steel tanks in central Itata, they collaborate with small organic farmers to make bright and fresh low-intervention wines.

2021 was an outstanding and very moderate vintage in central and southern Chile. Without disease pressure, fire, or drought, Maca and Thomas made outstanding, fresh, and largely unsulfured wines from very balanced fruit.

MARCA T H O



CHACHA 2021

70% Chasselas and 30% Chardonnay from two vineyards in Itata. 100% destemmed and fermented and rested separately in stainless steel tanks: ~40 days of skin contact for the Chardonnay, ~30 days for the Chasselas. Blended before bottling. 11% ABV. 4mg/L total sulfur.

MARÍA ROSÉ 2021

100% País from a 150+-year-old vineyard (the same as Segundo Flores) near Cauquenes in the Maule valley on clay loam soils. 100% destemmed, 75% of the juice macerated on the skins for 9 days, while the remainder saw no skin contact. Fermented and rested in stainless steel tanks, the two parts were blended before bottling. 11.5% ABV. 13mg/L total sulfur.

CUCHUFLI 2021

60% País from a 150+-year-old vineyard (the same as María Rosé) near Cauquenes in the Maule valley on clay loam soils; 40% Moscatel from vines planted in 1900 near Ranquil granitic soils. Fermented separately, with each portion having roughly 20 days of skin contact. 10.9% ABV, 9mg/L total sulfur.

TOCA TIERRA 2021

100% País from a single vineyard of centenarian vines planted on clay granite soils near Chillán. 100% destemmed and fermented and raised in stainless steel tank with 21 days of maceration the skins. 12.9% ABV. 7mg/L total sulfur.

PEDRO JR 2021

100% Cinsault from the Tinajacura vineyard near Guarilhue. 20 days of whole cluster fermentation in stainless steel tank. 13% ABV. 10mg/L total sulfur.

TINAJACURA 2021

60% Cinsault and 40% Carignan from two adjacent vineyards on granitic soils in the Guarilhue area. 100% destemmed, macerated on the skins for 19 days, fermented and aged in stainless steel tanks. 12.9% ABV. 7mg/L total sulfur.

FRESA GROSSA 2021

100% Syrah from a single vineyard near San Nicolás on sandy alluvial soils. 21 days of whole cluster carbonic maceration in stainless steel tanks, rested in the same vessels. 13.1% ABV. 8mg/L total sulfur.