

## ORIGIN

Quillón, Itata Sur, Chile.

## VARIETIES

70% Chasselas, 30% Chardonnay.

## VINEYARD

Chasselas from the 70-year-old Cerro Negro vineyard in northern Itata and Chardonnay from the 14-year-old Curica vineyard in southern Itata, both about 60km from the Pacific and at 50-70m elevation. The soils are a mix of basalts with a loamy texture. Viticulture is organic and very traditional, and the soils are worked only by hand.

## VINIFICATION METHOD

The grapes are harvested by hand around the same time and fermented separately on their skins (~40 days skin contact for the Chardonnay, ~30 days for the Chasselas) and ferment with indigenous yeasts in stainless steel tanks. The two varieties are blended and then bottled without fining, filtration, or sulfur addition.



## PRODUCER PROFILE

Macarena del Río and Thomas Parayre founded their joint project **Macatho** in 2016 after meeting while working harvest with Louis-Antoine Luyt. Based in Chillán, they currently farm old-vine parcels of land organically in Maule, Bío-Bío and Itata. Macatho organically works and farms 3ha of old-vine parcels in the Maule, Itata, and Bío-Bío valleys in southern Chile. The entire country has cooling Pacific coastal influences, along with abundant sunshine and dry conditions due to the Andes to the east, all of which makes organic farming much easier for Chilean growers. In the cellar, all work is done manually and by gravity.