



# MACATHO

## FRESA GROSSA

### ORIGIN

San Nicolás, Ñuble (Itata Valley), Chile.

### VARIETIES

100% Syrah.

### VINEYARD

From the El Sauce Monte León vineyard of 20-year-old own-rooted Syrah planted on alluvial sandy loam soils at 115m. The vineyard is farmed without chemicals and the undergrowth is kept in check by cows.

### VINIFICATION METHOD

The grapes are harvested by hand and fermented with 21 days of carbonic maceration in stainless steel tanks, where it also rests until bottling. Bottled without fining, filtration, or sulfite 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.