



GUSTAVO RIFFO

A PELO

ORIGIN

Portezuelo, Itata, Chile.

VARIETIES

100% Moscatel of Alexandria.

VINEYARD

From the La Maica parcel of 80-year-old vines planted on granite that Gustavo farms organically with biodynamic practices. The vines have never been irrigated and are always worked manually.

VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 8-12 months in 100-year-old tinajas made with local Chilean clay, including during fermentation. Bottled unfinned, unfiltered and with only a small amount of SO2 (<20mg/L total). Roughly 7,000 bottles made.



PRODUCER PROFILE

Gustavo Riffo and his family's **Lomas de Llahuen** winery are north of Portezuelo, a major center for Pipeño in the central Itata valley. Gustavo has been making wines from his family's vines for over 10 years. His family has made wine here in this warm and dry area for generations. Gustavo's first passion was soccer. A gifted athlete, he was on his way to a professional career and had little interest in the family's vineyards and winemaking. His parents wanted him to study agronomy, but at the time he wanted a different life. When he was 18, his perspective shifted and after working harvest with the family he took a growing interest in wine, grape-growing, and agriculture. This led to studies and harvests abroad. After receiving a government grant to study winemaking and farming, Gustavo spent a harvest with Benziger Family Winery, one of Sonoma's pioneers of biodynamic farming. Then, he worked in the Jura in France, Italy, and Priorat in Spain. After working in these regions, he was inspired to bring an organic and biodynamic approach to farming back to the family's holdings.