

ORIGIN

Los Chorrillos, Itata Valley, Chile.

VARIETIES

Nearly all Moscatel of Alexandria with a few other varieties including some País that are in the Chorillos Vineyard.

VINEYARD

From the Los Chorillos vineyard, farmed by Sergio Parra. The vineyard is around 200m elevation. The soils are granitic sandy loam, and the own-rooted vines are 100-150-years-old.

VINIFICATION METHOD

The grapes are picked gradually as they ripen and entirely destemmed with a zaranda, then ferment without crushing in sealed isothermic bins and with a small portion in tinaja. The main portion of the wine was pressed off the skins after 6 weeks, while the smaller portion in tinaja was left on the skins longer.

After pressing into stainlesss steel tank to rest, a thick flor developed and the wine rested for 9 months before racking and bottling. Label from Chilean-Australian artist Natalie Estay Valenzuela.



ALICE L'ESTRANGE

PIPEÑO PASTICHE

PRODUCER PROFILE

Alice L'Estrange is originally from Australia but has been living and working in South and Central America for many years, first in direct-trade coffee, then in natural wine importing. In the process, she fell in love with small scale agriculture, and wanted to pursue "the kind of international trade that has positive socio-enviro impact." For a time, she made natural wines in South Australia with her good friend and business partner Lucy Kendall, but eventually decided she needed a change, and escaped to Chile to make wine "in a place where social and environmental concerns take front and center." Market forces that depress the cost of local grapes are the main reason for the use of chemical fertilizers and the abandonment of old vineyards in the area. Now, she works with three local farmers, who she has helped to convert their vineyards to chemical-free, regenerative farming practices. These methods are meant to restore the soils that have been damaged by chemical pesticides, but also to protect against wildfires and improve yields and quality.