



LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

ORIGIN

Fundo de la Union, Itata Valley, Chile.

VARIETIES

Moscatel of Alexandria with a small amount of Corinto
(Chasselas).

VINEYARD

From the Fundo de la Union vineyard, farmed by Soledad Caamaño. The vineyard is at around 100m and close to the coast, with a gentle, warmer climate compared to the Los Chorillos vineyard. The vineyard is not tilled, the soils are granitic sandy loam and the vines are 75-100 years old.

VINIFICATION METHOD

The grapes were hand harvested and destemmed with zaranda, then pressed to ferment on the skins in isothermic bins for 8 weeks, then transferred to rest in stainless steel tanks where a flor develops. Bottled without fining or filtering.



ALICE L'ESTRANGE

LAS FERMENTADAS LA SOL DE COLEMU

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.