



## ORIGIN

Nahuelbuta coastal range, Bío Bío Valley, Chile.

## VARIETIES

100% País.

## VINEYARD

From several blocks of organically farmed País in the coastal mountains that are being recuperated. The vines are nearly 200 years old, and yields are very low (~2 tons/Ha). Soils are granitic.

## VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then fermented in open-top plastic bins with their skins. The skins were left to macerate in the finished wine for one week after fermentation, then the wine was racked to rest in old oak barrels. Bottled without fining or filtering and with only a small addition of sulfur.

## PROPERTIES

Alcohol: 13.1%  
Total Sulfur: <30mg/l  
Bottles Made: 1600.



# VITIVINÍCOLA CHODIN PARAM

## BÚSCAME ADENTRO 2020

## PRODUCER PROFILE

Paula Chodin and Arnaldo Batista are the couple behind Chodin Param, a project focusing on small centenarian vineyards in the Itata and Bío Bío valleys. These vineyards are the remnants that have survived the period of industrial forestry that dominated the area in the 1970s-1990s. Based in Santa Juana, Bío Bío, Paula and Arnaldo work with small landowners in the region, renting parcels to farm organically and buying organically farmed grapes.

## VINTAGE REPORT

2020 was a benign year in terms of weather. The biggest difficulties are always frosts in spring, rains during the harvest period and cold temperatures during fermentation. However, for the 2020 harvest everything was excellent.