

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Renán Cancino

Appellation Valle de Maule

Climate Mediterranean

Varieties Carignan

Soil Granitic

Elevation close to sea level

Vine Age Young & Old

Pruning En Vaso

Farming Organic

Production 625 cases

Huaso de Sauzal

Cariñena 2016



The story of **Renán Cancino** and his path to natural winemaking is rooted in Chilean history and culture. His ancestors arrived in Chile from the Iberian Peninsula around the same time that País cuttings traveled from Spain to Chile and became a mainstay in winemaking across the region. Renán makes wine in the way he knows his ancestors made wine – without any additives. After receiving a degree in agronomy, he learned to make wine the conventional way: technically correct wines with very little sense of character. It was only after a major earthquake hit Central Chile in 2010 that he had to pull together with almost nothing for a cellar to make the 2010 vintage. With his hometown of Sauzal reduced to rubble, he had much bigger problems to deal with, leaving him no time to correct the wine, or even hardly pay any attention to it. In the end, he fell in love with the wine and changed his path to making wine without any interventions. A man steeped in history, he does not call his wines “natural,” but rather “traditional” as an homage to the way his father and grandfather before him made wine. To honor these traditions, Renán ferments his wines in *rauli*, or Chilean wood barrels and uses a *zaranda*, a destemmer made of local bamboo.

Renán owns 5ha of vines on the western side of **Maule Valley**. This area is less populous and planted than the east side of Maule, where the majority of bulk wine production in Chile is based. Soils here are more varied; most of the vineyards Renán works with are based on granite. The climate is humid, maritime and rainy throughout autumn and winter. This is the viticultural heartland of Central Chile. The area is mostly planted with international varieties, but Renán works with very old País vines, and has also grafted Carignan onto some these *pie franco* País roots.

Cariñena is made from **Carignan** grafted onto *pie franco* País rootstock on granitic soils in the town of Sauzal. The grapes are hand-harvested in early April, destemmed and spontaneously fermented in open-top fermenters without temperature control, then pressed and raised in used barrels for 1 year, and an additional year in bottle (without added SO₂) before release. Cariñena is a rustic red wine, brimming with savory, black fruit flavors and vibrant acidity.