

## ORIGIN

Guariligue Alto, Itata Valley, Chile.

## VARIETIES

100% Cinsault.

## VINEYARD

From a single vineyard of 60-year-old vines planted on red clay and granite soils. The vineyard is at 300m and faces southwest.

## VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 8 days before pressing with a small, manually operated vertical press into old Raulí foudres to rest for 10 months. Bottled without fining, filtering and with only a small sulfur addition.

## PROPERTIES

Alcohol: 11.4%

pH: 3.3

Sulfur: 20mg/l added at bottling.

Bottles Made: 1200



## PRODUCER PROFILE

**Beto Fernández** founded **Leoncio** in January, 2021. Beto was a sommelier for 15 years before coming to Itata to work with Roberto Henriquez. After a year, he struck out on his own, working with local farmers to preserve the ancient viticultural heritage of the area. His goal is to highlight, honor and protect these ancient vines, while simultaneously helping them to find an audience more globally. To that end, Beto does not buy vineyard, but instead works collaboratively with local farmers and their families to convert their vines to organic, regenerative, and biodynamic farming. Working this way helps improve the lives of the area's farmers, who have historically struggled to find recognition and a market for their wines. In the Leoncio cellar, Beto works with very limited intervention, avoiding additives and employing only native yeasts. In the long term, he hopes to work without any sulfur additions.

## VINTAGE REPORT

2021 was a good year in this part of the Itata Valley. The winter of 2020 was rainy, replenishing needed water reserves for the vines, and spring and summer were warm but not overly hot. Beto harvested his Cinsault a bit later than planned owing to a bike accident, but this is still harvested on the early side for the area.