



LEONCIO

MOSCATEL TINAJA 2021

ORIGIN

Leonera, Guariligue, Itata Valley, Chile.

VARIETIES

100% Moscatel of Alexandria.

VINEYARD

From the centenarian Las Minas vineyard in Leonera at 200m altitude. The soils are granitic.

VINIFICATION METHOD

The grapes were mostly (80%) destemmed and all fermented together with the skins in an old amphora for 11 months, then pressed and bottled without fining, filtering, or sulfur addition.

PROPERTIES

Alcohol: 12%
Total Sulfur: 7mg/l.
Bottles Made: 720

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.