



VIÑA LOMAS DE LLAHUEN

PIPEÑO 2020

ORIGIN

Portazuelo, Itata, Chile.

VARIETIES

100% País.

VINEYARD

From an organically farmed single parcel (called *Parmenia*) of 200-year-old own-rooted vines planted on granitic clay loam soils. The densely planted and unirrigated plot is at 90 meters above sea level and faces north.

VINIFICATION METHOD

The grapes are destemmed and macerate on the skins and ferment with native yeasts for 15 days in stainless steel tank before pressing into another stainless-steel tank where it rests for 10 months before bottling without fining, filtering, and only a small SO2 addition.

PROPERTIES

Alcohol: 12.5%
Free sulfur: 14ppm

PRODUCER PROFILE

Lomas de Llahuen is the name for wines made with fruit from vineyards which have been in Gustavo Riffo's family for many years. Located in Portezuelo, the family estate is composed of organically farmed old vines. The area is traditionally one of the centers for Pipeño in Itata, and is very dry. Gustavo now does the winemaking, but this is a separate project from the bottlings under his own name.

VINTAGE REPORT

2021 was an easier year than 2020. There was some relief from the pressures of drought and heat, and less frost troubles in the Spring.

