

# *José Pastor Selections*

**Growers** Macarena del Río &

Thomas Parayre

**Appellation** Secano Interior

**Locality** Trehuaco

**Climate** Mediterranean

**Varieties** Cinsault

**Soil** Granitic clay loam

**Elevation** 280 meters

**Vine Age** 13 years

**Pruning** En Vaso (gobelet)

**Farming** Organic

**Production** 91 cases

**Macatho Caña Dulce**



A series of chance encounters is what led **Macarena del Río and Thomas Parayre** to find each other and start their joint project Macatho in 2016. Born in Chile to a French mother, Maca enrolled at the prestigious University of Bordeaux to study winemaking. While there, she stumbled across a natural wine bar in Southwest France that inspired her and changed her way of thinking about wine. After completing her studies, she worked harvest with several natural winemakers across France, including the famed Yvon Métras in Beaujolais. Born in France, Thomas arrived in Chile over 20 years ago seeking adventure. Along the way, he became roommates with Louis-Antoine Luyt, who was then working in restaurants and beginning to learn about wine himself; his course was forever changed, and he worked with Luyt and other natural Chilean winemakers for over 10 years before he met Maca during a harvest with Luyt. Thomas and Maca are now two of the the most talked-about newcomers to the Chilean wine scene.

Macatho organically works and farms 3ha of old-vine parcels in the **Maule, Itata, and Bío-Bío valleys** in southern Chile. The entire country has cooling Pacific coastal influences, along with abundant sunshine and dry conditions due to the Andes to the east, all of which makes organic farming much easier for Chilean growers. In the cellar, all work is done manually and by gravity. Their winery is located just north of the town of Chillán in the Itata Valley, about 400km south of Santiago.

**Caña Dulce** comes from a 0.3ha parcel of young **cinsault** grown 32km from the Pacific, close to the Itata River. The grapes were hand-harvested in mid-March, whole-cluster carbonically macerated in stainless steel with 15 days on skins, then raised on fine lees in the same vessels until the following March. The finished wine was bottled unfined, unfiltered, and with the bare minimum of added SO<sub>2</sub>.