

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers *Macarena del Río &
Thomas Parayre*

Appellation *Valle del Itata*

Climate *Mediterranean*

Varieties *País*

Soil *Granite with clay*

Elevation *97 meters*

Vine Age *100+ years*

Pruning *En Vaso (gobelet)*

Farming *Organic*

Production *91 cases*

Macatho

Toca Tierra 2017



TOCA TIERRA

MACARENA DEL RÍO, THOMAS PARAYRE

UVA PAÍS (NEGRA CORRIENTE)
HUECHUPÍN
2017

D.O. VALLE DEL ITATA - PRODUCTO CHILENO
VINO TINTO - JUGO DE UVA FERMENTADO
14% ALC. BY VOL. - 75 CL.
CONTIENE SULFITOS

COSECHADO, VINIFICADO, NO FILTRADO Y EMBOTELLADO POR
MACATHO MACARENA DEL RÍO & THOMAS PARAYRE
FINCA EL SAUCE PAÍS - SAN VICENTE
REGION DE BÍO-BÍO - PATRONAL 1000000

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.

Toca Tierra is made from centenarian *pie franco país* grown in the Itata Valley on granite clay soils. The grapes are hand-harvested in early April and cooled overnight, destemmed and spontaneously fermented in stainless steel with 69 days on skins, then raised in the same vessels for 6 months. Bottled with the bare minimum of added SO₂, Toca Tierra is a truly savory red wine, with black cherries & plums on the palate, and smoky aromatics.