

## ORIGIN

Trehuaco, Itata Norte, Chile.

## VARIETIES

100% Cinsault.

## VINEYARD

From the organically farmed 0.3 Ha Caña Dulce vineyard of 14-year-old vines, planted on granite and clay loam soils.

The site is about 32 km from the Pacific and sits at 280 meters above sea level. Viticulture is very traditional: no chemicals used, soils are worked by tractor and by hand.

## VINIFICATION METHOD

The grapes are harvested by hand and sorted into two groups: 2/3 of the grapes go into sealed stainless-steel tanks for 14 days of carbonic maceration, while 1/3 are destemmed and ferment in Inox. Fermentation with indigenous yeasts and resting entirely in stainless steel until bottling without fining, filtration, or sulfite additions.

## PROPERTIES

Alcohol: 13.4%

pH: 3.74

Total Sulfites: None added



## PRODUCER PROFILE

Macarena del Río and Thomas Parayre founded their joint project **Macatho** in 2016 after meeting while working harvest with Louis-Antoine Luyt. Based in Chillán, they currently farm old-vine parcels of land organically in Maule, Bío-Bío and Itata. 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.