

## ORIGIN

Quillón, Itata Sur, Chile.

## VARIETIES

60% Chasselas, 40% Chardonnay.

## VINEYARD

From Chasselas (69-year-old vines) and Chardonnay (13-year-old vines) plantings in the organically farmed Cerro Negro vineyard, which is 70 meters above sea level and 60 km away from the Pacific. The soils are a mix of basalts with a loamy texture. Viticulture is very traditional, with no chemicals used and only working the soil by hand.

## VINIFICATION METHOD

The grapes are harvested by hand (the Chardonnay before the Chasselas). The grapes macerate gently on their skins (30 days for the Chardonnay, 20 days for the Chasselas) and ferment with indigenous yeasts in stainless steel tanks. The two varieties are blended and then bottled without fining, filtration, or sulfite addition.

## PROPERTIES

Alcohol: 11.8%

pH: 3.63

Total Sulfites: None added, not detectable



## 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.