

## ORIGIN

Ninhue, Itata Norte, Chile.

## VARIETIES

100% País.

## VINEYARD

From the Chimiltito vineyard of ancient (~200-year-old) own-rooted vines. The vineyard is about 45 km from the Pacific, and 110 meters above sea level. Soils here are sedimentary with multiple layers and a loamy texture. Viticulture is highly traditional, employing horses and working only by hand.

## VINIFICATION METHOD

The grapes are harvested by hand and destemmed. They macerate on their skins for five days in stainless steel tanks, then ferment with indigenous yeasts in the same vessels. Bottled without fining or filtering.

## PROPERTIES

Alcohol: 14.9%

pH: 3.84

Total Sulfites: 24 mg/L



## 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.