

## ORIGIN

Cauquenes, Maule, Chile.

## VARIETIES

100% País.

## VINEYARD

From the steep Pilen Alto vineyard of ancient (150-year-old) vines at 310 meters above sea level and 20 km from the Pacific. The soils here are clay and granite, with a loamy texture. Viticulture is very traditional here, with the soils worked only by hand and no chemicals used.

## VINIFICATION METHOD

The grapes are harvested by hand and destemmed, then ferment with indigenous yeasts and macerate on their skins in stainless steel tank for about a month. The wine rests in tank until bottling without fining, filtration, or added sulfites.

## PROPERTIES

Alcohol: 12.9%

pH: 3.72

Total Sulfites: None added, not detected



## 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.