

ORIGIN

Ninhue, Itata Norte, Chile.

VARIETIES

100% País.

VINEYARD

From the ancient (roughly 200-year-old) Chimiltito vineyard of own-rooted vines. The soils are alluvial loam on sedimentary bedrock at 110m altitude, about 45 km from the Pacific.

VINIFICATION METHOD

The grapes are harvested by hand, then destemmed and fermented with indigenous yeasts in stainless steel tank with 22 days of maceration on the skins. Bottled without fining, filtration, or sulfite addition.

PROPERTIES

Alcohol: 14.4%

pH: 3.6

Total Sulfites: 6mg/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.