

ORIGIN

Cauquenes, Maule Valley, 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 loam over granite. Viticulture is organic and very traditional, with the soils worked only by hand.

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 30 days. The wine rests in tank until bottling without fining, filtration, or added sulfites.

PROPERTIES

Alcohol: 14%

pH: 3.80

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.