



MACATHO

MARÍA ROSÉ 2021

ORIGIN

Cauquenes, Maule Valley, Chile.

VARIETIES

100% País.

VINEYARD

From the Pilen Alto vineyard of ancient (~150-year-old) own-rooted vines. The vineyard is about 20 km from the Pacific, and 310 meters above sea level. Soils here are clay loam over granite. Viticulture is highly traditional and organic, employing horses and working only by hand.

VINIFICATION METHOD

The grapes are harvested by hand and destemmed, then pressed. 25% percent of the juice was removed, while the remainder macerated on the skins for nine days. Both parts fermented and rested in stainless tank until blending before bottling. Bottled without fining or filtering and a tiny addition of sulfur.

PROPERTIES

Alcohol: 11.5%

pH: 3.54

Total Sulfites: 13 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.