



# MACATHO

## TINAJACURA 2021

### ORIGIN

Coelemu, Itata Sur, Chile.

### VARIETIES

A co-fermentation of 60% Cinsault and 40% Carignan.

### VINEYARD

From two adjacent vineyards (Checura, Guariligue Alto) that had formerly been planted to País but have been grafted to a mix of Cinsault and Carignan. The vines are 16-44 years old, and the site is 264 meters above sea level, 25 km from the Pacific. Soils here are granitic, with silty clay. Viticulture is organic and very traditional, and the soil is worked only by hand.

### VINIFICATION METHOD

The grapes are harvested by hand on the same day, then destemmed and fermented together with indigenous yeasts in stainless steel tank. Skin maceration lasted for 19 days. Bottled without fining or filtering.

### PROPERTIES

Alcohol: 12.9%

pH: 3.58

Total Sulfites: 7mg/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.