

## ORIGIN

Chillán, Itata Norte, Chile.

## VARIETIES

100% País.

## VINEYARD

From 0.3 hectares of centenarian vines in the Huechupín vineyard. The vineyard is 97 meters above sea level and 57km from the Pacific. The soils here are granitic, with clay loam topsoils. Viticulture is organic and very traditional with no chemicals and soils worked by hand and plowing with horses.

## VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and fermented in stainless steel tanks with indigenous yeasts and a long 21-day maceration on the skins. Bottled without fining, filtration, or sulfite addition.

## PROPERTIES

Alcohol: 12.9%

pH: 3.78

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.