MACATHO CUCHUFLI



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.

ORIGIN Cauquenes in the Maule Valley and Ranquil in the Itata Valley, Chile. VARIETIES 60% País, 40% Moscatel of Alexandria. VINEYARD 60% País from 150+ year old organically farmed own rooted vines in the Pilen Alto vineyard in Cauquenes in the Maule Valley at 310m where the soils are granitic with red clay. 40% Moscatel from organically farmed own rooted vines planted in 1900 in the El Quilo vineyard in Ranquil at 335m where the soils are loamy clay over granite. VINIFICATION METHOD

The grapes from both vineyards were harvested by hand: the Moscatel in early March, the País in mid-April. The Moscatel fermented on its skins in stainless steel for 20 days then rested in the same; the País fermented on its skins for 17 days, also in stainless steel. The two wines were blended before bottling.

PRODUCTO CHILENO VINO TINTO - JUGO DE UVA FERMENTADO 11% ALC. BY VOL. - 75 CL CORDUDO, VINIFICADO, NO FILTADO Y EMBOTELIADO POR DE ENTRE DE TENTE DE MARINE CARRENT A DE MARINE MEDICA DE MARINE A MEDICA DE CARL

MACARENA DEL RÍO, THOMAS PARAYRE

UVA PAÍS 60% MOSCATEL 40%

PILEN ALTO / EL QUILO

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