

Mingaco

Daniela De Pablo, Pablo Pedreros, and their children Luan and Mayra are the family behind Mingaco, a regenerative farm and winery in the village of Checura along the Itata river. They work with old vines of Moscatel, Cinsault, and País, traditional Itata varieties. Daniela and Pablo bonded over their shared interest in regenerative agriculture, healthy foodways, and fermentation. Today, Pablo farms their vines and they work together in the cellar without additives, fermenting their grapes with native yeasts and making natural wines.

2021 was an outstanding vintage in Itata, with moderate temperatures and plenty of rain. The results at Mingaco were particularly special: balanced, textural wines that speak to Daniela and Pablo's careful work in their vines.



Mingaco Moscatel 2021

100% Muscat of Alexandria from their own vines, fermented on the skins for 10-12 days in used barrel, then raised in the same vessel before bottling the following fall. 12.1% ABV. 4,000 bottles made. Ø Ø.

Mingaco Mezcla Tinto 2021

A coferment of 60% País and 40% Cinsault from their own vines, fermented on the skins in used barrel and raised in the same vessel before bottling the following fall. 12.2% ABV. 4,000 bottles made. Ø Ø.