



## VINOS MINGACO

### MOSCATEL 2020

#### ORIGIN

Checura, Coelemu, Itata, Chile.

#### VARIETIES

100% Moscatel of Alexandria.

#### VINEYARD

From own-rooted bush vines that are more than 30 years old, planted on clay-granite soils that are rich with quartz. The site is at 300 meters altitude and faces south.

#### VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then fermented outside under an oak tree in an open-top fiberglass tank without temperature control. Maceration on the skins for 12 days: the duration of fermentation. After fermentation completed, the wine was pressed into 6-year-old American oak barrels in their adobe cellar to rest on its lees for 11 months. Bottled without fining or filtering.

#### PROPERTIES

Alcohol: 14.2%  
pH: 3.71  
Total Sulfur: 19mg/l  
Bottles Made: 2080.  
Residual Sugar: 1.54 g/L



#### PRODUCER PROFILE

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 (Muscat of Alexandria, to be specific), Cinsault, and País, some of the traditional varieties that have been present in Itata for many hundreds of years. These vines, planted 30-years-ago by Pablo, his father and his grandfather, were farmed traditionally until the 80s and 90s, when conventional (read, industrial) agriculture arrived in the Itata Valley. After watching the health of the vines decline, Pablo decided to move towards organic farming methods in 2010, and eventually moved further towards polyculture, regenerative agriculture and, in 2017, biodynamic treatments.

#### VINTAGE REPORT

2020 was dry in Coelemu. Budding and veraison were early, and the summer was very hot. Quality was high, but yields were 10-15% lower than normal due to the lack of rain and the heat.