



# PINO ROMÁN

## PAÍS

### ORIGIN

Trehuaco, Itata Valley, Chile.

### VARIETIES

100% País.

### VINEYARD

From Eliana Sanhueza's 3 hectare vineyard of 60+ year old own-rooted vines in Trehuaco in Itata's coastal range. The vines are planted at 161m above sea level on granitic soils.

### VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then placed in an open vat for maceration and fermentation without temperature control. After fermentation, the wine rested for 10 months in stainless steel vat before bottling without fining, filtering and with only a small amount of added SO<sub>2</sub>.

### PROPERTIES

Total Sulfur: ~15mg/L.



### PRODUCER PROFILE

Ignacio Pino Román (Nacho, to those who know him) started making wine in 2018, after working harvests in Alentejo, Napa, and elsewhere. He returned to his home in Chile with the goal of highlighting the ancient viticultural traditions of the Itata valley. His project focuses on the area of Coelemu, about 20 kilometers from the Pacific ocean, where he works with four small growers. Nacho believes that wine is born in the vineyard, and his approach to working with his winegrowers is collaborative in spirit. The vineyards and winegrowers that he buys grapes from are all old, carefully farmed, and never treated with intensive chemical treatments. In the cellar, Nacho works with neutral wood, stainless steel, and clay vessels. No additives are used during fermentation, and the only sulfur additions are small and at bottling. His goal is to provide as clear a representation of the Itata valley and its ancient vines as possible.