



ORIGIN

Portezuelo, Itata, Chile.

VARIETIES

100% Garnacha.

VINEYARD

From an organically farmed single parcel (called San Juan de Dios) of 7-year-old vines planted on granitic clay loam soils. The densely planted and unirrigated plot is at around 120 meters above sea level and faces north.

VINIFICATION METHOD

The grapes were destemmed and macerated on the skins and fermented with native yeasts for 15 days in a covered Raúlí lagar. When fermentation had finished, it was pressed into a used barrel where the wine rested months before bottling without fining or filtering.

PROPERTIES

Alcohol: 12.5%

Total Sulfur: <40mg/L



GUSTAVO RIFFO

CARNACHA VUELTA E' MANO 2021

PRODUCER PROFILE

Gustavo Riffo hails from Portezuelo, a typical area for Pipeño production in the Itata Valley. He has been making Pipeño in the traditional style, aged in Raúlí, from his family's vines for over 10 years. After receiving a government grant to study winemaking and farming, Gustavo spent a harvest with Benziger Family Winery, one of Sonoma's pioneers of biodynamic farming. After working harvest, he was inspired to improve farming practices on his own family farm. He started by converting the property to organics and plans to incorporate biodynamic practices in the future. In addition to his family's vines (bottled under the Viña Lomas De Llahuen label) Gustavo Riffo works about a hectare of vines in collaboration with the local community in Portazuelo.