

ORIGIN

Portezuelo, Itata, Chile.

VARIETIES

100% Garnacha.

VINEYARD

From an organically farmed single parcel (called San Juan de Dios) of 15-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 Raulí lagar. When fermentation had finished, it was pressed into a used barrel where the wine rested for 12 months before bottling without fining or filtering and with only a small addition of sulfur (<15mg/L total S02). Roughly 7000 bottles produced.



GUSTAVO RIFFO GARNACHA VUELTA E' MANO

PRODUCER PROFILE

Gustavo Riffo and his family's Lomas de Llahuen winery are north of Portezuelo, a major center for Pipeño in the central Itata valley. Gustavo has been making wines from his family's vines for over 10 years. His family has made wine here in this warm and dry area for generations. Gustavo's first passion was soccer. A gifted athlete, he was on his way to a professional career and had little interest in the family's vineyards and winemaking. His parents wanted him to study agronomy, but at the time he wanted a different life. When he was 18, his perspectiveshifted and after working harvest with the family he took a growing interest in wine, grape-growing, and agriculture. This led to studies and harvests abroad. 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. Then, he worked in the Jura in France, Italy, and Priorat in Spain. After working in these regions, he was inspired to bring an organic and biodynamic approach to farming back to the family's holdings.