



ORIGIN

Portezuelo, Itata, Chile.

VARIETIES

100% Moscatel of Alexandria.

VINEYARD

From a single parcel of 70-year-old vines that is farmed organically with biodynamic practices. The vines have never been irrigated and are always worked manually.

VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 8 months in old tinajas made with local Chilean clay, including during fermentation. Bottled unfiltered and with only a small amount of SO₂.

PROPERTIES

Alcohol: 11.5%

Total Sulfur: <40mg/L

GUSTAVO RIFFO

A PELO 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 Raulí, 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 Portezuelo.

