

# José Pastor Selections

**Growers** Macarena del Río &

Thomas Parayre

**Appellation** Valle del Itata

**Locality** Quillón & Trehauco

**Climate** Mediterranean

**Varieties** 45% Chasselas, 40%

Chardonnay, 15% Moscatel de Alejandria

**Soil** Basalt, alluvial, granite, clay

**Elevation** 70-280 meters

**Vine Age** 12-68 years

**Pruning** En Vaso, Espaldera

**Farming** Organic

**Production** 133 cases

**Macatho ChaChaMo**



**CHACHAMO**

MACARENA DEL RÍO, THOMAS PARAYRE

CHASSELAS, CHARDONNAY, MOSCATEL  
CERRO NEGRO & CAÑA DULCE  
2018

UVAS CULTIVADAS POR CARLOS VALENZUELA  
& JUAN JESÚS NEIRA

PRODUCTO CHILENO

VINO BLANCO - JUGO DE UVA FERMENTADO  
12% ALC. BY VOL. - 75 CL / CONTIENE SULFITOS

COSECHADO, VINIFICADO, NO FILTRADO Y EMBOTELLADO POR  
BODEGA MACATHO UNIVIN  
ALVARO OVALLE - SAN VICENTE  
VICENTE OVALLE - REPUBLICA DE CHILE



A series of chance encounters is what led **Macarena del Río and Thomas Parayre** to find each other and start their joint project Macatho in 2016. Born in Chile to a French mother, Maca enrolled at the prestigious University of Bordeaux to study winemaking. While there, she stumbled across a natural wine bar in Southwest France that inspired her and changed her way of thinking about wine. After completing her studies, she worked harvest with several natural winemakers across France, including the famed Yvon Métras in Beaujolais. Born in France, Thomas arrived in Chile over 20 years ago seeking adventure. Along the way, he became roommates with Louis-Antoine Luyt, who was then working in restaurants and beginning to learn about wine himself; his course was forever changed, and he worked with Luyt and other natural Chilean winemakers for over 10 years before he met Maca during a harvest with Luyt. Thomas and Maca are now two of the the most talked-about newcomers to the Chilean wine scene.

Macatho organically works and farms 3ha of old-vine parcels in the **Maule, Itata, and Bío-Bío valleys** in southern Chile. The entire country has cooling Pacific coastal influences, along with abundant sunshine and dry conditions due to the Andes to the east, all of which makes organic farming much easier for Chilean growers. In the cellar, all work is done manually and by gravity. Their winery is located just north of the town of Chillán in the Itata Valley, about 400km south of Santiago.

**ChaChaMo** is Macatho's one white wine, made from old vine **chasselas** and young **chardonnay** (both grown on basalt soils at 70 masl) and young **moscatel** grown on granitic clay at 280 masl. The grapes were hand-harvested in mid-March, de-stemmed and spontaneously fermented in stainless steel: chasselas  $\frac{2}{3}$  carbonic w/22 days skins, chardonnay co-macerated with  $\frac{1}{3}$  of the chasselas and 21 days skins, moscatel full carbonic w/30 days on skins. The wine was then raised in tank for a full year and bottled without fining, filtration, and only 12mg/l total SO<sub>2</sub>.