LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

PINO ROMÁN
PIPEÑO

ORIGIN

Trehuaco, Itata Valley, Chile

VARIETIES

50% País, 25% Cinsault, 25% Moscatel de Alejandría

VINEYARD

The “Los Pellines” vineyard is over 80 years old, dry-farmed and own-rooted bush vines in Itata’s coastal Nuble range. The vines are planted at 161m above sea level on igneous/granitic soils from a batholith that formed on this coastal range.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then each of the varieties macerated and fermented separately in open vats without temperature control. After fermentation, the wine was blended and aged for 10 months in stainless steel vat before bottling without fining or filtering, and with only a small dos of added SO2 (less than 30mg/l in total).

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.