

THE SOURCE A LOS VIÑATEROS BRAVOS ITATA VALLEY



2022 PIPEÑO TINTO

PRODUCER OVERVIEW

Leo Erazo's Los Viñateros Bravos and his eponymous label wines come from the Guarilhue area of Chile's Itata Valley, the first settlement of Spanish Conquistadors in the 16th century who brought their own vines. Dominated by ancient pink/orange granite dating from the Cretaceous period and younger volcanic soils, the minimalist and naturalist, Leonardo Erazo, practices organic, biodynamic, and dry farming with the own-rooted, ancient 150-300-year-old País bush vines. All the wines are vinified with spontaneous fermentations in concrete (eggs, spheres, and more), amphoras, large wood vats and food-grade polymer containers, and they're pressed in a vertical, wooden press.

VINEYARD DETAILS

Pipeño Tinto comes from 3 ha of Cinsault with an average vine age of 60 years (2023) on a steep slope facing west at 250m on granite bedrock with 80-100cm clay and quartz topsoil both derived from the underlying bedrock.

CELLAR NOTES

Partial whole cluster (~20%) natural ferment for 3 weeks with 1-2 daily punch downs or only wetting the cap at 23°C max. Aged 9 months in 30hl cement vat. Sulfites added only at bottling. No fining or filtration.

