

# THE SOURCE A LOS VIÑATEROS BRAVOS ITATA VALLEY



## 2022 PIPEÑO BLANCO

### 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 Blanco comes from 2.4ha of 60% Moscatel de Alejandria and 40% Torontel with an average age of 80 years (2023) on a soft slope facing west exposed to the Pacific winds at 300m on granite bedrock with a 80-100cm clay and quartz topsoil both derived from the underlying bedrock.

### CELLAR NOTES

Skin contact (destemmed) natural ferment for 3 weeks in cement at 20-23°C. ML when naturally occurred. Aged 9 months in 30hl cement vat. Sulfites added only at bottling. No fining or filtration.

