



VIEJAS TINAJAS BLANCO 2022

This wine was fermented and aged in centennial tinajas (amphorae), a tradition originated in the first vineyards of the Itata Valley planted in 1551. The result is a tribute to the first winemakers of the country and to this special terroir.



ORIGIN

Coastal Itata region. This wine comes from a vineyard located 24 kilometers from the Pacific Ocean and 450 kilometers south of Santiago in the village of Guarilhue. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This vineyard was planted in 1905, Gobelet trained, dry farmed and planted without rootstock, following the traditions of the region.

VARIETIES

85% Muscat and 15% other whites.

SOIL

Decomposed granite. The soil is composed of granite deposits from the coastal mountain range formed during the Jurassic period. The mostly loam soils have excellent structure and drainage with 20% clay content; in general, they are poor in organic materials and mainly acid. Quartz is also commonly found in the soils of the region.

CLIMATE

Cool maritime. The climate of the coastal Itata Valley experiences high levels of rainfall (800-850 mm.) concentrated in the winter months with occasional summer rain allowing dry-farming. The Pacific Ocean exerts a cooling influence.

HARVEST

The grapes were hand picked on March 24th.

WINEMAKING AND AGEING

The grapes are destemmed and the whole berries placed inside the tinajas (amphorae). Alcoholic fermentation is carried out by native yeast and the wine remains in contact with the skins for 5 months. The wine is then racked to another tinaja and matured for a further 4 months prior to bottling. No fining or filtering. 100% malolactic fermentation.

TASTING NOTES

Viejas Tinajas Blanco reveals great aromatic complexity with floral notes and aromas of grapes, honey and a hint of minerality in the form of wet stone. Broad in the mouth with great fruit intensity balanced by fresh acidity and an enveloping texture that has resulted from the skin contact. With its long finish, it is worth cellaring this Viejas Tinajas and waiting for it to achieve its full expression.



Alcohol:
12,5%



Cellaring recommendation:
Drink now or during the next 10 years.



Decanting:
Not necessary.



Serving temperature:
14°C