

UNGRAFTED OLD VINES



UNGRAFTED CINSAULT 2024

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

ORIGIN

The Guarilhue area in the Itata Valley in southern Chile is just 22km from the Pacific Ocean. The vineyard is 35 years old. The vines are ungrafted, bush-trained and dry-farmed, in keeping with the tradition in this region.

VARIETY

100% Cinsault.

HARVEST

The grapes were handpicked during the second week of March.

WINEMAKING

Grapes were fully pressed and fermented with unselected yeasts in stainless steel tanks at 22°C-24°C. After fermentation, it was racked into 225 lts neutral oak barrels and it will be aged for 3 months.

SOIL

Decomposed granite. The soil is formed from granite deposits in the Coastal Mountain Range that formed during the Jurassic Period. The soils, mainly loam, have an excellent structure and drainage with 20% clay content; in general, they are low in organic matter and tend to be acidic. Quartz is often found in the soils in this region.

CLIMATE

Cool-climate region that is strongly influenced by the Pacific Ocean. The 700-800mm of rain each year make dry-farming possible.

TASTING NOTES

It is medium bodied with a great fruit intensity balanced by a crisp acidity and fine grained tannins that add textural grip to a wine with depth and a lingering finish. Bright ruby red colour. The wine exudes a perfumed character with fresh red berry notes, dark cherries and violets.

ALCOHOL: 13,5%

SERVING TEMPERATURE: 15°C.

DECANTATION: Not necessary.

