

UNGRAFTED OLD VINES



UNGRAFTED MUSCAT 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

70% Moscatel of Alexandria and 30% Corinto (Chasselas).

HARVEST DATE

The grapes were handpicked on April 1st.

WINEMAKING AND AGEING

Grapes were pressed without destemming and without oxidation protection. Co-fermented with unselected yeasts in stainless steel tanks at 17°C-18°C. After fermentation, it was racked into 225 lts neutral oak barrels and the wines aged for 6 months. 100% malolactic fermentation during aging.

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 coastal. There is significant winter rainfall in coastal Itata and occasional rain in summer, which makes dry-farming possible. The Pacific Ocean has a cooling influence.

TASTING NOTES

Perfumed character with floral and zesty notes of Moscatel complemented by a complex smoky mineral hint. The palate is dry and very well balanced by a crisp acidity, intense citrus fruit and a soft texture with a sumptuous and lingering finish.

ALCOHOL: 12,5%

SERVING TEMPERATURE: 15°C.

DECANTATION: Not necessary.

