

The Wine

Unoaked red wine 100% Cabernet Sauvignon from the Los Guindos vineyard in Maipo Valley, Chile. Made with naturally farmed grapes, it's a pure and captivating low intervention wine. Fermented with native yeasts and aging in stainless steel with no use of oak to preserve its freshness and fruit notes. Very low sulfites applied only before bottling.

Vineyard

Los Guindos, Maipo Valley. Ungrafted vines planted in 2010, relatively isolated from other plantations, eliminating the risk of cross contamination by chemical fertilizers and pesticides. Soils of decomposed granite with iron minerals.

Viticulture

Certified organic farming, focusing on giving maximum autonomy to the field and to amplifying the existing life in the ground and subsoil, to intervene as little as possible. Approximately 10,000 Kgs./Ha.

Winemaking

Manual harvesting, at its ideal maturity and seeking to avoid over-ripening. Fermentation with native yeasts, short maceration and controlled temperature in stainless steel tanks. Light filtration before bottling. Without any additives other than a very small dose of sulfite before bottling.

Aging

No use of oak. 100% aged in stainless steel tanks for approximately 9 months. No forced stabilization, fining or clarification.

Winemaker

Luca Hodgkinson. He was born and raised in Priorat, Catalonia. Master in Bordeaux, has intentionally "unlearned" much of what he had learned academically. Responsible for the organic conversion of François Lurton's vineyards in Chile and Argentina, he currently advises various sincere wine projects in Chile.

Technical Data

Vintage: 2022

Grapes: Cabernet Sauvignon

Appellation: Maipo Valley, Chile

Aging: Stainless steel

Production: 14,092 bottles

ABV: 13%

Residual Sugar: 2,17 g/L

Total Acidity: 3,25 g/L

Volatile Acidity: 0.83 g/L

pH: 3,78

Free So2: 14 ppm

Total So2: 31 ppm

