

## The Wine

Rosé wine 100% Garnacha from the Itahue vineyard in Curicó Valley, Chile. Made with naturally farmed grapes, it's a fresh and crisp low intervention rosé wine. Clarified with bentonite (vegan) and lightly filtered. Fermented with native yeasts and aged in stainless steel.

## Vineyard

Itahue, Curicó Valley, Chile. Vines planted in 2015 over highly decomposed granite soils.

## Viticulture

Noncertified 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. No use of pesticides or chemical additives.

## Winemaking

Manual harvesting, at its ideal maturity and seeking to avoid over-ripening. Fermentation with native yeasts after the direct press, in stainless steel tanks. Clarified with bentonite (vegan) and lightly filtered. Without any additives other than a very small dose of sulfites before bottling.

## Aging

No use of oak. 100% aged in in stainless steel tanks for approximately 9 months.

## 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: Garnacha / Grenache

Appellation: Curicó Valley, Chile

Aging: Stainless steel

Production: 6,592 bottles

ABV: 13.5%

Residual Sugar: 7.13 g/L

Total Acidity: 3.28 g/L

Volatile Acidity: 0.47 g/L

pH: 3.28

Free So<sub>2</sub>: 11 ppm

Total So<sub>2</sub>: 54 ppm

