

ESCÁNDALO - PIPEÑO

Grape varieties: 60% País, 20% Cinsault, and 20% Carignan

Location: Itata Valley, Chile. The Itata Valley in the foothills of the Cordillera de la Costa, a series of hills lower than the Andes located to the west of the Central Valley at 300-500m elevation. It receives a humid Mediterranean climate with cooler temperatures than other valleys (like Maule and Colchagua) due to the latitude and the fact that it is only 50km from the ocean.

Vineyard: 80-100+-year-old vines planted in Portezuelo, one of the subzones of Itata valley. The soils are very deep and well-drained that rest on a substratum of alluvial gravel and stone with a granite.

Farming: Organic practices

Pruning: Gobelet system (head trained).

Soil treatments: Mechanical weed control (no chemicals). Fungal disease managed with sulfur.

Harvesting technique: Hand harvested



Yeasts (indigenous/selected): Indigenous

Maceration/Fermentation: País is harvested the first week of March. Cinsault and Carignan are picked together at the end of April and co-fermented together. Fruit is destemmed and set in stainless steel tank for spontaneous fermentation with skin contact for around 15 days. Around 10% is left with whole clusters. Fruit is then pressed off with low pressure 2-4 days after the end of fermentation.

Fining/Filtration: Stabilization is natural from cold winter temperatures. No finings agents are used. Bottling follows after the winter without any filtration.

Maturation: 100% in stainless steel tanks.

Additions of sulphites: Small additions in tank, and one final dose before bottling.

Total sulphites: Around 20-25ppm of free SO₂.

Tasting Notes: The wine is energetic in the mouth. Light colored with ruby tones. Medium body with muscularity, fresh and medium acidity. On the nose, it is layered with fruity, earthy, spicy and iron notes. On the palate, the wine is full of fruit like strawberry, cherry, and plum, with classic smoky notes typical of País.