



RIPE Wine Imports

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Mollenhauer

Lonquén Arriba Pais


Secano Interior, ITATA, Chile


Wine Notes


Lonquén Arriba is the name that was given to a superior sector of País parcel in Pachagua. This is the flagship País of the winery, which captures best the essence of Carter Mollenhauer’s project, in the sense that beyond the vine, it is the place that rules. It is a captivating wine that exemplifies the varietal’s potential. It showcases a seamless integration of ripe fruit, earthy undertones, and balanced structure, creating an harmonious drinking experience. This wine displays a sense of authenticity and a connection to its origin, reflecting the unique terroir of Lonquén de Arriba.

Mollenhauer


Carter Maulenhauer is a boutique winery owned by Karine and her husband, Edgar Mollenhauer. They are known for their commitment to producing high-quality wines that reflect the unique terroir of the Itata region and they are particularly focused on working with traditional Chilean grape varieties such as País and Cinsault. “Wine is made by and for the people. We are the fourth element of terroir next to the vines, the soil, and the climate. The permanent aspect of our work is the quality of the wine, the consequent reputation of a place and the benefit to its people. Without the human aspect, there is no terroir, and if Chile wants to make the world fall in love with its wines, we must go beyond just making good and correct wines. We must worry about transferring the character of the place and the people to the bottle, the interpretation of the territories must focus on that from my point of view. Only in this way will we make unique and unrepeatabe wines that capture the attention of connoisseurs.


 **Farming:**
Organic practices


 **Harvest Method:**
Hand harvested

 **Varietal:**
100% País


 **Age of Vineyard:**
Planted in 1800

 **Vessel:**
14 months in 225L French barrels of
5 years of use without racking

 **Vineyard Yield:**
35 hl/ha

 **Soil Type:**
Altered granitic
rock rich in quartz

 **Annual Production:**
529 bottles

 **Vinification:**
The wine spontaneously fermented with 100% “foot-trodden” whole clusters in a Chilean tinaja (large clay vessel). Therefore, the vinification is very smooth, practically an infusion. No sulfite used during winemaking or during subsequent aging. Unclarified and unfiltered. Small addition of sulfites prior to bottling.