



## A los viñateros BRAVOS, Granítico BLANCO *Itata, Chile*



Leonardo Erazo created “A Los Vinateros Bravos” winery in the heart of the Itata region in the south of Chile. The vines of Itata thrive in this steep hilly landscape without irrigation. Bush vines are very old in this region, and finding 100 year-old vines is common here. The volcanic and granitic soil provide an extraordinary environment for root growth resulting in very healthy vineyards. Leonardo doesn’t interfere with the terroir in order to bring a strong sense of place into the bottle. Winemaking is simple, using only native yeast and cement tank for fermentation and aging. These are authentic wines, full of life, vibrancy, tension, and freshness.

The wine is the expression of a field blend of about 60% Muscatel and 40% Semillon. This is an artisanal wine from start to finish.

The wine shows bright fresh stone fruits (peach), floral notes (orange blossom) and citrus fruits (grapefruit). The wine has a persistent finish with a slight salinity reflection of proximity of the Pacific Ocean.

The granite soil is responsible for the bright acid, and mineral notes in the wine.



organic,  
sustainable grown  
no certification



Hand harvested



Field blend:  
60% Moscatel, 40%  
Semillón



Average age of vines:  
80 years old



Ageing in concrete  
vat



Yield: 30 to 35 hl/ha



Granite rock



Annual production:  
1800 bottles



Grapes are hand picked, and basket pressed. Only native yeasts are used. The wine is fermented and aged in concrete vat. The wine is then bottled with very light filtration.