

A Los Viñateros Bravos, Cinsault Itata, Chile



The old Itata Hills is a fantastic place; the potential of the terroir for making wines here with special character is great. The way we work it to bring that sense of place into the bottle. In the Itata Hills the beautiful heritage, the historic old vineyards over volcanic or over granitic soils have a lot to say and tell, we want to communicate that message. In order to achieve that, we are working back into the organic viticulture (historically, a tradition here) with natural winemaking. We feel like we don't need to fix nature but rather enhance its capabilities, thus to enhance its potential. We want wines full of life, vibrancy, tension, freshness and joy.

A unique expression of Cinsault. The cold climate and presence of volcanic soils make the potential for a super fresh and mineral red wine. The more well-known expression of Cinsault is challenged by the Itata Hills with wines like this. The unusual concentration, the lingering tannins, the freshness that makes it last long. The fresh red fruits and the mineral notes at the end of palate typical of volcanic soils, adds to the unique character of this wine.



organic, sustainable grown, no certification



Hand harvest



Cinsault



60 years old vines



Concrete Ageing



Yield :30-35 HI/Ha



Basaltic rock (Volcanic soil)



10 000 bottles produced



Only native yeast are used, the Malolactic fermentation occurs naturally, it is fermented and aged in concrete vats, the extraction is very subtle. The skins are basket pressed. The wine is then aged in concrete vats and after 18 months is bottled with a very coarse filtration.