

A los viñateros BRAVOS, Volcanico Pais 2015 *Itata, Chile*



A los Vinateros Bravos

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,

Tasting note:

The delicate underbrush aromas of Itata's wild grass, red fruits and a little bit of cassis are aromas and flavours that characterize this wine. A fresh wine, delicate, marked by fine grain tannins that give a very unique structure and create a long lingering finish with a distinctive mineral character due to the volcanic soils where the old vines thrive.



organic, sustainable grown no certification



Hand harvested



Grape varietal: Pais



Average age of vine 100 years old



Big wooden casks of native wood Rauli



Yield (30 HL/hectar)



Soil. Basaltic rock (Volcanic soil)



Annual production for this wine - 1050 cases of 12 bottles



We use only native yeast, 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 large wood vessels and after 14 months is bottled with a very coarse filtration.