

El Tunel Cinsault *Itata, Chile*



The old Itata Hills are a fantastic place. The terroir potential for making wines here with special character is great. The way we work is to bring that sense of place into the bottle. In the Itata Hills the beautiful heritage, the historic old vineyards over volcanic or granitic soils have a lot to say and tell. We want to communicate that message. In order to achieve that we adopt organic viticulture (which has been the tradition here), and Natural winemaking. We feel like we dont need to fix nature but rather enhance her capabilities, to enhance her potential. We want wines full of life, vibrancy, tension, freshness and joy. For our Leonardo Erazo line we have the joy of working with grapes from our own old bushvine vineyards. El Tunel comes from a 0.6 hectares vineyard planted in 1959 by Victor Fuentealba.

El Tunel Cinsault shows delicate herbal notes that represent Itata's terroir, with its slightly saline taste and delicate notes of red fruit. It's fresh and breezy like the Itata hills.



Organic, not-certified



Hand harvested



Grape: Cinsault



Average age of the vineyard: 60 years



Fermented and aged in concrete vats



Yield 30HL/Hectare



Granite soil



Annual production 2700 bottles



We use only native yeast, the Malolactic fermentation occurs naturally, it is fermented and age in concrete vats, the extraction is very subtle. The skins are basket pressed. The wine is then aged in concrete vats and after 14 months is bottled with a very coarse filtration.