



A los viñateros BRAVOS, Pipeño Pais *Itata, Chile*



A los Vinateros Bravos

The old Itata Hills is a fantastic place; they potential of the terroir for making wines here with special character its great. The way we work its 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 dont need to fix nature but rather enhance its capabilities, thus to enhance its potential. We want wines full of life, vibrancy,

Tasting note:

Pipeño shows delicate red fruits aromas (cherry, pomegranate), dry grass, and violet notes. A fresh wine, marked by fine grain tannins and a distinctive mineral character.



organic, sustainable grown no certification



Hand harvested



Grape varital: Pais



Average age of vine 100 years old



Big wooden casks of native wood Rauli



Yield (30 HL/hectar)



Soil. Granitic rock



Annual production for this wine - 2000 cases of 12 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 age in large wood vessels and after 14 months is bottled with a very coarse filtration.