

Naranjo D.O Maule Valley Loncomilla, Chile



Maturana is located about 150 kilometers south of Santiago. Chile is unfortunately known for being the land of earthquakes. And if most earthquakes are associated with destructions; sometimes the need to rebuild can also bring opportunities.

And this is what happened in Chile in February 2010. The family home of the parents of José Ignacio Maturana, over a hundred years old built with old techniques and Chilean clay tile, was completely destroyed. It was then, when they had to start from scratch, life as a family changed and they decided to build a winery in the heart of the Colchagua Valley: Maturana Wines was born.

José Ignacio Maturana, an agronomist and winemaker for major wineries of Chile decided to quit his job to dedicate himself to this burgeoning family project. Farming practices are sustainable, and the winemaking philosophy is to showcase terroir in every bottle. All harvests are done manually in small baskets to preserve the integrity of the grapes. All the work during fermentation is done manually (including destemming) in order to preserve the quality of the grapes. So juices are drawn by gravity and no mechanical equipment is used to manipulate the grapes during harvest and fermentation. The ultimate goal of Ignacio is to create authentic wines, reflecting the land they come from.

Naranjo (Orange) is made from 100% Torontel grapes native to the Maule Valley.

After the delicate winemaking process, the wine remains in contact with the skins of the grapes for eight months. It has a bright copper color with notes of orange skin, grapefruit, dried peaches and apricots.



Sustainable practices



Hand Harvest



100% Torontel



80 years old vineyards



8 months in stainless steel with the skins



9.500 kg/hectare



Soil: Franco Arcillo Arenoso



6.000 Bottles per vintage



Grapes are hand harvested in a small boxes, and destemmed. They are left to ferment with native yeast and stay in contact with the skins for 8 months in stainless steel tank. After obtaining the natural coloration of the wine, the natural decanting of the marc is made and the wine is bottled.