

Tinto de Rulo Pipeño *Bio Bio Valley, Chile*



Tinto de Rulo:

Tinto de rulo is a project that brings together three friends and their families, continuing and rescuing, Chile's old winemaking techniques.

Tinto de Rulo is an artisanal wine, handmade at human scale, born of the dream of three agronomist friends from South Central Chile.

They work in association with small winegrowers, using only grapes from organic vineyards established at least 70 years ago.

Their philosophy is to bring out the character of each place, with neither chemical intervention nor great manipulation. Their goal is to bring all the vineyard's characteristics to the bottle.

Pipeno:

On the nose the wine shows small red fruits such as strawberry, with earthy and rustic notes.

Red Fresh fruits, with light tannins. Juicy and refreshing acidity.



None certified organic, sustainably grown



Hand harvested



País



70 years old



Raulí wood
Amphoras



30 HI/Hectar



Soil: Granite



Annual production :
4.000 bottles



Manual de-stemming.
Fermentation takes place in used raulí barrels as well as clay tanks (amphoras).
Fermentation is spontaneous and natural, without the addition of commercial yeast.
The entire fermentation process lasts around three weeks, with daily manual stirring.