

Rogue Vine Grand Itata Tinto 2018

This is a field blend of old vine, hand harvested grapes consisting of 95 % Cinsault and 5% Pais. The nose is lifted and shows bright red fruits of raspberry and strawberry with rose petals and hints of fresh forest floor. The palate is defined by its light tannin and acid structure that keeps the wine light, accentuating the fruit and leading to a soft finish. This is the most fruit forward vintage we have seen to date.



Vintage: 2018
Varietal: 95% Cinsault, 5% Pais
Case Production 12 pack: 500
Alcohol Content: 12.50%
Region / Location: Guarilhue, Itata
Vineyard: La bella, 9.8 acres
Planted: 1960
Altitude: 820 ft
Farming Practices: Organic
Soil Type: Paleozoic granite
Trellis System: Gobelet
Yield: 500
Stem Inclusion: 5%
Yeast: Native
Winemaker: Leonardo Erazo/Justin Decker
Élevage: Concrete Galilei (Spheres)
Lees Contact:
Filtration Method: Unfiltered/Unfiltered
Maceration / Fermentation: 21 day
UPC Code: NA

ROGUE VINE

Leo Erazo and Justin Decker started Rogue Vine in 2011 in a one-car garage in Concepcion, Chile. This duo met while teaching at the University of Concepcion. At Rogue Vine, they make wines from the Nipas and Guarilhue subregions of the Itata Valley. All the vineyards are composed of hillside, dry-farmed bush-vines that are a minimum of 60 years old, with some over 100 years old. The soils are primarily comprised of decomposed granite with a mix of clay and quartz. The winemaking is simple and employs native yeast, concrete globes, old barrels, no corrections, with minimal or no sulfur prior to bottling. Itata Valley's viticulture is primarily practiced through horse plowing and hand farming. Part of Rogue Vine's focus is to promote the rich culture and history of this long neglected and rural farming community. Leo is also the winemaker for Altos Las Hormigas in Mendoza, Argentina and Justin is an expat from Indiana who got bit by the wine bug and started a family in Chile.