

# Viná Maitia Aupa Pipeno 2017

This wine is a blend of 80% Pais and 20% Carignan from the southern Maule region of Chile and is made in an old style called Pipeño. The wine is light in color with bright notes of crushed raspberry, wild strawberry, and rose petals that lead into underlying hints of dried herbs, mint leaves, fennel and thyme. This fruit driven, easy drinking wine with a bit of animale has fresh acid with low tannin and can be enjoyed with a slight chill.



Vintage: 2017  
Varietal: 80% Pais, 20% Carignan  
Case Production 12 pack: 3000  
Alcohol Content: 12.60%  
Region / Location: Loncomilla, Maule  
Vineyard: , 25 acres  
Planted: Planted in 1895  
Altitude: 390 ft  
Farming Practices: Sustainable  
Soil Type: Granitic  
Trellis System: Gobellet Cabeza  
Yield: 3000  
Stem Inclusion: None  
Yeast: Native  
Winemaker: David Marcel  
Élevage: Cement Vat  
Lees Contact:  
Filtration Method: Crossflow Filter  
Maceration / Fermentation: Short 5-day  
Fermentation  
UPC Code: 7804657730005

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**MaitiA**

David Marcel arrived to Chile fresh off the boat from France as a twenty-two year old winemaker hungry for new terroir. After graduating with a wine degree from Montplelier, David worked for large wineries producing significant quantities of wine while simultaneously falling in love with his Chileño bride. David eventually decided to make his home in Chile, and two decades later, began producing wines primarily composed of Pais and Carignan from some of Chile's most prized heritage old vines. David is a force and one of the most generous humans we have ever encountered. He is not only a strong voice for Viña Maitia, but he is also a tireless advocate for the artisan winemakers of Chile and continues to lead a path for his contemporaries, typically putting himself after others. David's wines are typically understated, extremely drinkable wines of great value.