



Pipeño 2016

Cacique Maravilla

Winemaker: Manuel Moraga **Region:** Bio-Bío, Chile

Grapes: Pais (100%)

Profile: Light, red fruit, herbal, rustic. Slightly cloudy. The Pipeño style is unfinned, unfiltered, and bottled just before fermentation is finished to give it a slight spritz when opened. This is the traditional way of making wine in Southern Chile for centuries, a true and true farmer wine.

Grape Growing: These vines were planted by the winemakers ancestors seven generations ago. The vines are not cut back and grow as they do in the wild.

Winemaking: A great example of minimal winemaking. This wine is made naturally without any additions other than a tiny touch of sulfur at bottling. Spontaneous fermentation, unfinned, unfiltered, Fermented in open top vessels outside. This wine is incredibly stable due to its exposure to the elements during fermentation. On day 4 and 5, the wine is still vibrant, expressive, and aromatic!

More About the Wine: Manuel has been making this style of wine his whole life, not just since the demand for natural wines has increased. In fact, this is how all seven generations of his family have made this wine.

Alc: 12.6%

PH: 3.66

TA: 4.77 g/L

RS: 3.31 g/L

Sulfur: 22ppm

Soil: Volcanic

Altitude: 80m (262ft)

Vineyard Age: 279 years

Case Production: 8333

Pairing: Tomato based sauce, Tomatoes, Duck breast, Chicken, Cranberry based sauce, Cassoulet Cuisines: Chilean, Mexican, Peruvian, Portuguese, Sicilian, Korean, Polish