

PINO ROMÁN



NARANJO 2023

Region: Itata

Sub-region: Trehuaco

Geography: Coastal Mountain

Range Agroecological Zone: Coastal Rainfed

VINEYARD

The vineyard is located on slopes of granite soil, without irrigation (dry-farmed), cultivated as bush vines (goblet) and on original rootstock (franc de pied), phylloxera free.

Vine age: 60+

Surface: 3.5 hectares (ha)

Plants/ha: 5,000

Yield: 6,000 kg/ha

Elevation: 161 meters above sea level

Average slope: 12.8%

Orientation: 135°

Lithostratigraphy: Plutonic or intrusive rocks

Rock: Batholith

Winegrower: Eliana Sanhueza

WINEMAKING

The grapes are hand harvested in small crates when ripe, completely de-stemmed and transferred into a mix of centuries-old amphoras and stainless steel. Vinification is natural, with indigenous yeasts inducing spontaneous fermentation. The wine matures for about 1 month on skins. At the end of the aging the wine is bottled with a small addition of sulphites (less than 15 mg/L in total), unfiltered and unfiltered.

ABV: 11%

Varietal: 100% Pink Moscatel



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