

# PINO ROMÁN



## 2023 PIPEÑO

Region: Itata  
Sub-region: Trehuaco  
Geography: Coastal Mountain Range  
Agroecological Zone: Coastal Rainfed

### VINEYARD

The vineyard is planted on steep hillsides consisting of ancient, decomposed granite. All vines are own-rooted, dry-farmed, and bush/goblet-trained.

Vine age: 60+  
Surface: 3 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

Grapes are hand-harvested and placed in small pick boxes. After destemming, grapes are fermented in an open vat, macerating without temperature control or added yeast. Elevage is 10 months in stainless steel tank. The wine is bottled unfiltered, with minimal added sulfites (less than 30 mg/L in total), and aged at least 3 months in the bottle before release.

Alcohol: 11.5%  
Varietal: 70% País, 20% Cinsault, 10% Cabernet Franc



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