

Uine Office CINSAULT

History of this wine

Brisas started with the image of the landscape of this vineyard. We find this viticultural landscape to be one of the finest in Chile and yet one of the least well known. That is why we tried to emulate this landscape in our label.

As we started to know all the different small grape producers, we realized how complex this terroir is because of its very variable exposure and the dramatic changes it produced on the wines. We chose to embrace this variability and developed a solid relation with a producer that precisely had most of the exposure in one vineyard!

Amongst the varieties planted in Itata we can find a lot of old vines of Cinsault. This grape that was born in the Mediterranean, south west of France, has been travelling in unique viticultural areas like South Africa and Itata. In Itata the climate is much cooler that the one in Provence and thus gives more lighter and spicier profiles that make it unique.

Winemaking and ageing

Hand Harvested in wooden cases and later transported to our cellar, the grapes are destemmed and crushed prior their spontaneous fermentation.

Fermented in skin for the whole duration of fermentation, and aged in stainless steel tanks for a few months with a smooth weekly lees stirring. During fermentation pumping overs are daily but very short, allowing for a very light extraction of tannins. As a result the palate is not heavy and the aromatics are still refined.

The wine is left in skin contact for a total duration of 20 days.

Soil and climate

This 100% Cinsault vineyard is located in the coastal mountain range. 30 km away from the sea, the soil is granitic, very rich in iron giving it a reddish intense colour.

The vines are horse ploughed twice a year in early spring. Rainfall in this area is close to 600 mm per year.

Vineyards Location

Guarilihue Alto - Itata Valley Vineyards Location I Between mountains (Coast I between Cordilleras I Andes)

Tasting Notes

Intense aromatics of white pepper and fresh plums, with hints of violet. On the palate the wine is large and supple, with a good middle palate and length based on a black fruit finsh.











