

MASINTÍN

*We make honest to the fruit yet elegant wines
coming from iconic sites from Chile*



Masintín Cinsault 2020 Valle del Itata

Origin

70% of this Cinsault comes from a vineyard planted in 2002 in Los Castaños, 23 km away from the Pacific ocean, in a granitic slope of the coastal cordillera exposed to the northwest. The remaining 30% comes from a south facing granitic slope in Bularco planted back in 1960 that rests over a granitic soil too. Both parcels are gobelet pruned, non irrigated and ungrafted.

Viticulturist

Cristian Lagos y Erwin Fuentealba.

Harvest

15th of March 2020.

Winemaking

Grapes were hand harvested and de-stemmed, fermented with native yeasts in concrete and cocchiopesto tanks during 18 days at 24 to 26°C with the help of punch downs and pump overs. Total maceration time was 25 days. After maceration 13% of the wine went to used barrels, 7% to stainless steel tanks and 80% was aged in cocchiopesto amphoras during 10 months prior bottling.

Blend

95% Cinsault and 5% Cariñena.

Total production

6.772 bottles.

Label's painting

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