

ORIGIN

Portazuelo, Itata, Chile.

VARIETIES

100% País.

VINEYARD

From an organically farmed single parcel (called *Parmenia*) of 200-year-old own-rooted vines planted on granitic clay loam soils. The densely planted and unirrigated plot is at 90 meters above sea level and faces north.

VINIFICATION METHOD

The grapes are destemmed and macerate on the skins and ferment with native yeasts for 15 days in stainless steel tank before pressing into another stainless-steel tank where it rests for 10 months before bottling without fining, filtering, and only a small SO₂ addition.

PROPERTIES

Alcohol: 12.5%
Free sulfur: 14ppm
Total acidity: 3.68
pH: 3.63
Bottles Made: 8,000
Residual Sugar: 1.85 g/L



PRODUCER PROFILE

Lomas de Llahuen is the name for wines made with fruit from vineyards which have been in Gustavo Riffo's family for many years. Gustavo now does the winemaking, but this is a separate project from the bottlings under his own name.

VINTAGE REPORT

2020 was a difficult year, with drought-like conditions and cold temperatures into the late spring causing strong frosts. In recent years, it seems like this has become the norm: the inland area has always been dry, with hot summers and cold winters, but struggles with lack of water, frost, and heat have been growing over the past 10 years.