

Maturana Winery

NAJANJO Maule Valley, Loncomilla

Jose Ignacio Maturana saw his family house and vineyards destroyed by Chile's major earthquake in 2010. As a result, he travelled to Burgundy in 2011 to make wine during the Chilean winter. There, he immersed himself in the techniques used in the region.

Once back in Chile, he and his family started the production of unique wines that they hoped would display a sense of place and that represent a way of life. Together they created Maturana Wines, a project based on vines of more than 70 years old, which are worked completely by hand and following organic principles.



COUNTRY

Chile

VARIETAL

100% Torontel

SOIL TYPE

Large presence of clay Low percentage of sand

VINEYARD

Planted in 1935, Heritage vines 3 ha.

Natural irrigation only from rain. Loncomilla, Maule Valley sub-region

HARVEST

Manual Harvest

VINIFICATION

Native yeasts fermentation 100% skin contact 9 months aging Concrete eggs Natural decanting Orange wine

TASTING NOTES

Bright color with notes of orange peel, grapefruit, dried peaches and apricots, which make it a soft wine with a persistent texture with a pleasant freshness, elegant acidity and a long finish.

CERTIFICATION

