

# Maturana Winery

PA-TEL Colchagua Costa Valley

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 85% Pais, 8% Semillon 5% Riesling, 2% Moscatel Negra

**SOIL TYPE** Decomposed granitic soil Quartz and clay at great depth

# VINEYARD

Old vines, Planted in 1910 3 ha. vineyard Paredones, Colchagua coast 18km from the Pacific Ocean Natural irrigation by rain

HARVEST Manual Harvest at night

# VINIFICATION

Native yeasts fermentation Co-fermented in stainless Steel

### TASTING NOTES

Light body, deliciously fresh aromas, crisp acidity and pure red fruit flavors in an irresistible wine.

### CERTIFICATION



Moments Unearthed parkerwolfwine.com