

Agricola Grillos Cantores Corinto Flor

Delicious



Vintage: 2020
Varietal: Corinto (Chasselas)
Case Production 12 pack: 88
Alcohol Content: 12.5
Region / Location: Guarilhue, Itata
Vineyard: Cerezo,
Planted:
Altitude: 650ft above sea level
Farming Practices: Sustainable
Soil Type: White soil - Silty, Sandy, Granite
Trellis System: Bush Vine
Yield: 3.2 tons per acre
Stem Inclusion: None
Yeast: Native
Winemaker: Agricola Grillos Cantores
Élevage: 18 months over fine lees. 2/3 not topped off with natural Flor
Lees Contact:
Filtration Method: Light plate filtration
Maceration / Fermentation: Low temp, Long fermentation
UPC Code: 0614143658112

Agricola Grillos Cantores

Agricola Grillos Cantores is a small side project started in 2019 by Paco Leyton of Clos des Fous. The vision began in Itata when Paco met the seventy-something-year-old José Neira and visited the vineyard his grandfather planted in the late 1800's. Paco fell in love with the head trained, bush vines comprised of Corinto (aka Chasselas), Pais, Cinsault, and Aramon located in the La Leonora subregion of Guarilhue, Itata. The 1.5 hectare vineyard sits on a slope of white silt, sand and granitic soil, littered with mica and a high concentration of quartz. The vines are non-irrigated, plowed by hand, and naturally farmed. The steep terrain enables the vines to grow deep roots and produce complex, balanced wines that are vertical and mineral driven. Paco believes that Corinto is a great terroir translator because of its dry, neutral typicity. Paco's strives to produce clean and pure wines without ego. Paco also produces a Corinto with Flor and eventually, he hopes to also make a red blend of Pais, Cinsault, and Aramon from the Neira's vineyard in the future.