

# Dominio Del Cuarzo Pais 2021

Delicious!



Vintage: 2021  
Varietal: 100% Pais  
Case Production 12 pack: 350  
Alcohol Content: 12.8  
Region / Location: Nipas, Itata  
Vineyard: ,  
Planted: 1890  
Altitude:  
Farming Practices: Organic  
Soil Type: Silty, Black sand, volcanic basalt  
Trellis System: Dry Farmed bush vines  
Yield: 4 tons/acre  
Stem Inclusion: 100%  
Yeast: Native  
Winemaker: Dominio del Cuarzo  
Élevage: 10 months in neutral oak  
Lees Contact:  
Filtration Method: Unfiltered and unfined  
Maceration / Fermentation: 18 day Fermentation  
UPC Code:



Felipe Ramirez started Dominio del Cuarzo in 2019. He currently produces two wines from two small vineyards in Itata. The Pais is from Nipas on basalt and the cinsault is from Guarilhue on granite. Both vineyards consist of old bush vines that are farmed organically and without irrigation. These wines are produced in small quantities and are slowly increasing from year to year. Felipe was raised in Santiago and worked in his uncle's restaurant in his teens. He was also influenced by his father's love of nature, agronomy and entomology. He went to University and studied enology and viticulture and eventually became a winemaker. After 4 years working in Chile, Felipe sold his drums and car, got a loan, and moved to Montpellier, France to continue studying viticulture and immerse himself in all things French. He worked in Burgundy and the Northern Rhone and returned to Chile in 2007. He worked for Santa Rita and Bouchon before becoming the winemaker at Rose and Arrows in Oregon. Over the years Felipe worked with our pal Pedro Parra and the two became close friends and colleagues. Felipe made the first Dominio del Cuarzo wines at Pedro's winery and he's now located next door where he shares a winery with a neighboring friend. Felipe splits his time between Oregon and Chile and plans to continue making wines in both hemispheres.