Rogue Vine Grand Itata Blanco 2019

This is a blend of old vine, hand harvested grapes consisting of 45% Moscatel, 30% Riesling, and 25% Semillon . The nose is vibrant with notes of peach, white flowers, lychee, and mandarin orange that lead to a soft but stony mid palate of star fruit and coconut flakes. A long, complex finish is heightened by the bright acid and mineral qualities.



Vintage: 2019
Varietal: 45% Moscatel, 30% Riesling, 25% Semillon
Case Production 12 pack: 330
Alcohol Content: 12.50%
Region / Location: Guarilihue, Itata
Vineyard: Colina sur,
Planted: Planted in 1922
Altitude: 885 ft
Farming Practices: Organic
Soil Type: Paleozoic granite
Trellis System: Gobelet
Yield: 2.8 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Rogue Vine
Élevage: Concrete Galilei (Spheres)
Lees Contact:
Filtration Method: Unfiltered/Unfined
Maceration / Fermentation: 21 day
UPC Code: NA

ROGUE VINE

Leo Erazo and Justin Decker started Rogue Vine in 2011 in a one-car garage in Concepcion, Chile. This duo met while teaching at the University of Concepcion. At Rogue Vine, they make wines from the Nipas and Guarilihue subregions of the Itata Valley. All the vineyards are composed of hillside, dry-farmed bush-vines that are a minimum of 60 years old, with some over 100 years old. The soils are primarily comprised of decomposed granite with a mix of clay and quartz. The winemaking is simple and employs native yeast, concrete globes, old barrels, no corrections, with minimal or no sulfur prior to bottling. Itata Valley's viticulture is primarily practiced through horse plowing and hand farming. Part of Rogue Vine's focus is to promote the rich culture and history of this long neglected and rural farming community. Leo is also the winemaker for Altos Las Hormigas in Mendoza, Argentina and Justin is an expat from Indiana who got bit by the wine bug and started a family in Chile.