

# Rogue Vine Grand Itata Blanco 2024

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: 2024  
Varietal: 45% Moscatel, 30% Riesling, 25% Semillon  
Case Production 12 pack: 300  
Alcohol Content: 12.50%  
Region / Location: Guarilhue, 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 Guarilhue 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 a expat from Indiana who got bit by the wine bug and started a family in Chile.

