

Rogue Vine Jamon Jamon 2023

This 100% skin fermented Moscatel is from Guarilhue region of Itata. In this vintage the nose shows some smoky almost mezcal qualities, orange peel, white flowers, peach, and orange blossom with savory undertones of sage and toasted almonds. The palate shows notes of quince and marzipan with honeysuckle and a hint of black pepper spice. The finish is held long by the bright acid of the wine.



Vintage: 2023
Varietal: Moscatel
Case Production 12 pack: 1200
Alcohol Content: 13%
Region / Location: Guarilhue, Itata
Vineyard: Palma,
Planted: 1960
Altitude: 820ft
Farming Practices: Organic
Soil Type: Granite
Trellis System: Gobelet
Yield: 2.5 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Rogue Vine
Élevage: Old Barrique and concrete Orbs
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: 7 weeks
UPC Code:

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 an expat from Indiana who got bit by the wine bug and started a family in Chile.

