

Rogue Vine Pipeño Tinto 2022

New!



Vintage: 2022
Varietal: 65% Cinsault, 30% Pais, 5% Carignan
Case Production 12 pack: 1200 (1 Liter Bottle)
Alcohol Content: 12.6
Region / Location: Guaralhue, Itata
Vineyard: Multiple,
Planted: 1800-1960
Altitude: 820 feet
Farming Practices: Organic
Soil Type: Granitic
Trellis System: Bush Vines (Gobelet)
Yield: 2.5 tons/acre
Stem Inclusion: 10% Whole Cluster
Yeast: Native
Winemaker: Rogue Vine
Élevage: 8 months in Concrete Spheres
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: 18 day ferment in concrete spheres
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 Guaralhue 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.