

Rogue Vine Pipeño Tinto 2024

New!



Vintage: 2024

Varietal: 65% Cinsault, 30% Pais, 5% Carignan

Case Production 12 pack: 900 (1 Liter Bottle)

Alcohol Content: 12.5

Region / Location: Guaralihue, 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 Guaralihue 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.