

# 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: 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.