

Rogue Vine Super Itata Tinto 2016

This wine is a blend of 33% Carignan, 33% Malbec, and 33% Syrah all old vine, hand harvested grapes. The wine is rich in color with notes of blue and black fruits, white pepper, mocha, and caramel apple that are wrapped in curry spices and hints of dill. The palate is well balanced with ripe tannins, a bright mid-palate, and smooth and velvety finish.



Vintage: 2016
Varietal: 33% Carignan, 33% Malbec, 33% Syrah
Case Production 12 pack: 225
Alcohol Content: 14.00%
Region / Location: Batuco, Nipas, Itata
Vineyard: Multiple,
Planted: Malbec-1920, Carignan- 1950, Syrah-1960
Altitude: 328 ft
Farming Practices: Organic
Soil Type: Paleozoic granite
Trellis System: Gobelet
Yield: 2 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Rogue Vine
Élevage: 12 months in Neutral oak
Lees Contact:
Filtration Method: Unfiltered/Unfined
Maceration / Fermentation: 30 days
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 an expat from Indiana who got bit by the wine bug and started a family in Chile.

