Viña Maitia Aupa Pipeño Blanco 2021

Delicious!



Vintage: 2021

Varietal: 80% Pedro Ximenez, 20% Pais

Case Production 12 pack: 1500

Alcohol Content: 12.60%

Region / Location: Cauquenes, Maule

Vineyard: multiple,

Planted: 1980 Pedro Ximenez and 1870 Pais

Altitude: 350 ft

Farming Practices: Sustainable, Dry Farmed

Soil Type: Clay and Granite Trellis System: Gobellet Cabeza

Yield: 3.2 tons/acre Stem Inclusion: None

Yeast: Native

Winemaker: Viña Maitia

Élevage: 4 months in Concrete Tank

Lees Contact:

Filtration Method: Crossflow Filter

Maceration / Fermentation: 4 Day skin contact and then

only using free run juice UPC Code: 7804657730142



David Marcel arrived to Chile fresh off the boat from France as a twenty-two year old winemaker hungry for new terroir. After graduating with a wine degree from Montplelier, David worked for large wineries producing significant quantities of wine while simultaneously falling in love with his Chileño bride. David eventually decided to make his home in Chile, and two decades later, began producing wines primarily composed of Pais and Carignan from some of Chile's most prized heritage old vines. David is a force and one of the most generous humans we have ever encountered. He is not only a strong voice for Viña Maitia, but he is also a tireless advocate for the artisan winemakers of Chile and continues to lead a path for his contemporaries, typically putting himself after others. David's wines are typically understated, extremely drinkable wines of great value.

