

ROBERTO HENRIQUEZ

País vines embody the culture, history, tradition and character of the Chilean terroir, and they are a driving force for the journey into winemaking for Roberto Henriquez.



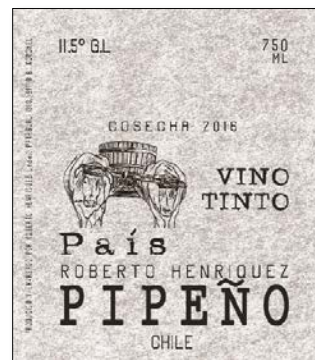
Roberto Henriquez studied agronomy and enology at the University of Concepción. From there, he travelled and worked with winemakers in Canada, South Africa and finally in the Loire Valley with Rene Mosse. Rene had a profound effect on Roberto's perspective on winemaking and his progression into organic and biodynamic farming.

Roberto, originally from Concepción, returned home after his time in abroad to begin making his own wine. Returning to the traditional Pipeño methods of the original winemakers of Chile felt intuitive to the winemaking style he had adopted. The rest of his story to present is pure progression to the pursuit of the most pure wines in a true Chilean context.

His vineyards were personally and carefully selected. Working with long term fermage agreements, he farms all the land himself (with the help of farming animals). To the north, in Itata, he is working with a vineyard of old vine Semillon and blends that with Corinto (aka Chasselas) and Muscat d'Alejadria producing an orange style wine. A little further south, in Bío Bío, he is farming País, from which he makes the Pipeño and the Santa Cruz de Coya.

He works with carbonic macerations and ages in old Rauli wood barrels. His wines are light-bodied, translucent, refined, and full of character!

PIPEÑO



Varietal/Blend: 100% País

Farming: traditional (organic and biodynamic practices)

Soil: granite based

Vine Training: bush vines

Vine Age: 60+-year-old vines in a 200-year-old vineyard

Fermentation: 100% destemmed / spontaneous fermentation in open Rauli barrels

Aging: bottled when ready

Alcohol: 11.8%

Yeast: ambient

Fined: no

Filtered: no

To refer to a wine as a Pipeño, the wine should be 100% País, have contact with Raulí wood, and experience carbonic maceration as its method of fermentation. There are variations, but the purist will insist on these 3 conditions. That being said, Pipeños came from the Campesinos. In the past they were everywhere and in general, were of the best quality. Roberto's wines are part of a return to the tradition and ambition of the original natural Chilean wine making.

Country: Chile

Region: Bio Bio

Sub Region: Nacimiento

Vineyard: N/A

Vineyard Size: 3 hectares

Production #s: 200 cs