

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 purest 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'Alejandro 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.

Fundo la Unión



País



Varietal/Blend: País

Farming Practices: organic

Soil: granitic soils

Vine Training: bush vines

Harvest Technique: by hand

Year Vines Were Planted: 150-year-old vines

Yeast: ambient

Fermentation: de-stemmed / gentle crushing / wild ferment with punch-downs (no pump-overs) / no unnatural temperature control / 1 to 3 week fermentation / at dryness the free-run is separated and the skins are pressed

Maturation: 5 months in 10-year-old oak barrels

Sulfur: total 30mg/L // small amount added at bottling

Vegan: yes

Alcohol: 13.2%

Fined: no

Filtered: no

Country: Chile

Region: Itata Valley

Vineyard: personal vineyards and regional producers in the coastal area (8km from sea)

Yeild: 3.5 tons/ha.

Production #s: 300 bottles