Agricola Yumbel Estacion, Malbec Secano Interior Yumbel (2020)

Producer Agricola Yumbel Estacion Distributor Zev Rovine Selections

Supplier/Importer Malbec Organic Selections de la Viña

Category Wine - Still - Red

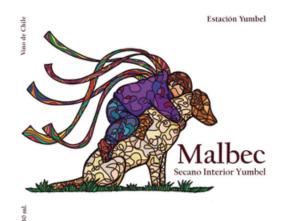
Grape variety Malbec Region Sur, Chile Subregion Bío-Bío Valley

Appellation Secano Interior Yumbel

Vintage 2020



 $750 \text{ mL} \times 12 - \text{SDLV21-0010-20}$



Distributor's notes

Mauricio is most definitely working low tech in his old wooden, dirt floored barn. In addition to no corrections on the wines, he employs a tiny old basket press, which he doesn't even use every year, and an old mechanical de-stemmer that he shares with some friends. He dry farms 4 hectares of Pais, Malbec, and Moscatel, all of which bush vines planted on the volcanic soils of Secano Interior de Yumbel. He barely even uses copper in the vineyards and the wines are all zero zero and completely unfined and unfiltered. He produces somewhere around 18,000 total bottles a year where Pipeño accounts for just over half of that.

40-year-old vines of Malbec grown on granite, organically dry-farmed and hand harvested in the first week of March. Grapes are crushed manually, fermentation with native yeasts in used French oak barrels, followed by aging in the same barrels for 9 months. Bottled in traditional Chilean manner - unfined, unfiltered, and zero SO2.