

Cacique Maravilla, Pipeño País Vino Tinto (2022)

Producer	Cacique Maravilla
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	País
Region	Sur, Chile
Subregion	Bío-Bío Valley
Appellation	Secano Interior Yumbel
Vintage	2022

Sizes

1 L x 12 — SDLV-0124-22



Distributor's notes

Manuel Moraga and his family live just outside of Yumbel in the Bio Bio River Valley of Chile. They are the seventh generation to look after their 80 hectare farm, 16 of which under vine. All vines are dry farmed, organically and characterized by its soils of "trumao" (volcanic sand formed by redeposited ash). Their vineyard was the 33rd registered vineyard in the history of Chile which speaks for just how old some of their vines are. In the winery all of the work is done manually meaning no destemmer, only "zaranda" (traditional bamboo screen); no presses, only free run juice; no pumps, only gravity. In addition, the wines are made naturally without using any type of oenological products, including sulphur.

This is what makes a wine a Pipeño, 100% País fermented and aged in pipas. Probably Manuel's most famous wine and also most traditional. This is the way wine's been made in Chile for hundreds of years and it's comeback has put the country back on the international wine map. Some of their vines are over 250 years old!

This is dry farmed and organically grown extremely old vines of 100% País that is destemmed manually using the zaranda (traditional bamboo screen) and fermented in open top lagars of raulí (native pink oak of Chile). The free run juice is then transferred into pipas (or barrels) made of raulí for several months after harvest on the fine lees. Super light red that almost drinks like a crunchier Gamay. Anything less than a liter is not enough.
