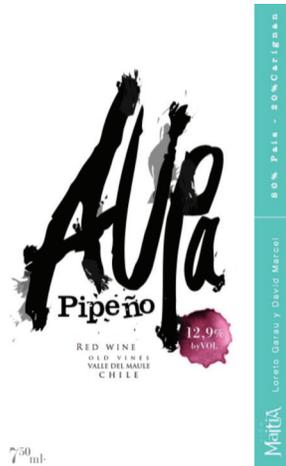


AUPA PIPEÑO 2016



This wine is a blend of 80% Pais and 20% Carignan from the southern Maule region of Chile and is made in an old style called Pipeño. The wine is light in color with bright notes of crushed raspberry, wild strawberry, and rose petals that lead into underlying hints of dried herbs, mint leaves, fennel and thyme. This fruit driven, easy drinking wine with a bit of animale has fresh acid with low tannin and can be enjoyed with a slight chill.

Varietal: 80% Pais, 20% Carignan

Vintage: 2016

Case Production 12 pack: 4,500

Residual Sugar / pH: 0 g/l pH 3.5

Alcohol Content: 12.9%

Region / Location: Loncomilla Valley, San Javier, Maule

Vineyard Name:

Size: 25 acres

Age: Planted in 1895

Altitude: 390 ft

Soil Type: Granite

Trellis System: Gobellet Cabeza

Yield: 2.2 tons/acre

How: Hand harvested

Winemaker: David Marcel

Oak Treatment: Cement Vat

Age of the Barrel: n/a

Bottle Aging: 6 mos

Maceration / Fermentation: 5 days in Raulí, Carignan is whole cluster.

Filtration: Lightly filtered

Aupa is a wine produced by Vina Maitia, a small family project owned and operated by David Marcel of French/Basque origin alongside his wife, Loreto Garau in Loncomilla, Maule, within a valley which benefits from a sub-humid Mediterranean climate where high temperatures in the summer are cooled by the breeze from the Humboldt current in the Pacific Ocean. This 10 hectare, 120 year-old, dry farmed, single vineyard is worked without intervention, with a sustainable approach of viticulture. Pipeño is the traditional method of winemaking in Chile, which began in the late sixteenth century. Pais, a.k.a. Mission/Listan Negro/Criolla Grande, is a sacramental grape, traced back to the Canary Islands; the first grape planted in the Americas. The majority of Chilean old vines are in the Maule, Itata, and Bio-Bio regions. These old vines are the remnants of Chilean ancestry, which is in danger of extinction.

