

MILLAPOA



País 2022

BIO BÍO VALLEY

TYPE OF WINE: Red

D.O.: Bío Bío Valley

VARIETIES: 100% País

HARVEST DATE: March 31

BOTTLES PRODUCED: 4.328 bottles

TASTING NOTE

The nose displays countless aromas reminiscent of the Chilean forest, herbal teas, and wild fruit. The palate is rustic and rough, expressing the use of traditional zaranda bamboo mats in the winemaking.

SERVING SUGGESTIONS

Charcuterie, stews, sausages, and rice dishes. Serve between 14°C and 16°C.

TECHNICAL DETAILS

Alcohol content: 13% ABV

pH: 3,62

Total acidity: 4,4 g/L (tartaric acid)

Residual sugar: 1,07 gr/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 21 days in Chilean raulí wood foudre. Destemmed in the traditional way using a zaranda (bamboo mat).

Alcoholic fermentation: 10 days, with native yeasts.

Malolactic fermentation: Spontaneous, in concrete eggs. Aging: In concrete eggs for 14 months.

Bottling date: June 2023

Stored under good conditions, it will maintain its potential for the next: 10 years.

AWARDS AND SCORES

2020 vintage: 92 pts - Vinous Media (ARGENTINA)

91 pts - Descorchados (CHILE)

92 pts - Tim Atkin (UK)

2019 vintage: 92 pts - Tim Atkin (UK)

91 pts - Wine Advocate (USA)

94 pts - Descorchados (CHILE)



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Chile

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2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but now also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures but some frosts in mountain and coastal areas. These conditions resulted in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness.

Precipitation June 2021–May 2022: 424.6mm

STORYTELLING

Millapoa is a time capsule. Its vineyards, located in the Bío Bío Valley, are witnesses to a story that began over 100 years ago and that we want to tell today.

In the early 19th century, the farmers who tirelessly worked this land found a vital ally in the river, as it was the only way they could reach the nearby towns to sell their wine, their great treasure.

Maintaining the legacy of tradition is what makes us feel exceptional. Each bunch of País grapes reflects the experience of those who started down this path and are no longer with us today.

VINEYARDS

The over 100-year-old vineyard is located on the southern bank of the Bío Bío River, in the municipality of Millapoa. There are two slopes with northern and northeastern exposure. These vines represent the special winegrowing in this area, with higher pruning than in Itata, for example, as there is a greater risk of frost.

MILLAPOA VINEYARD

Location: Millapoa sector, Nacimiento, Bio Bio Valley.
Coordinates: 37 ° 23'33"S
72 ° 40'39"W
Elevation: 90 meters above sea level
Distance from the coast: 50 Kilometers
Area: 4 ha
Year of planting: Undetermined
Planting density: Variable
Training system: Gobelet
Yield: 0.5 to 1 kilo per plant

Soil: The soils are granite in origin, with varied clay content and very low fertility. There is a wide variety of granites. The texture is silty loam to sandy loam and the depths are more than one meter. The topography is undulating, providing different degrees of exposure.

Climate Conditions: Cold Mediterranean climate with well-defined seasons. Rainfall around 1000 mm concentrated in the winter months.



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