



1215 Wine Bar & Coffee Lab

Estacion Yumbel, Moscatel "Tinaja" 2022

Varietal:

Moscatel de Alexandria

Region:

Biobio Valley, Chile

Farming:

Practicing Organic

Soil Type:

Volcanic Sand (Granitic)

Fermentation:

Tinaja (ancient amphora)

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

About Estacion Yumbel: "Mauricio arguably produces the most honest and authentic expression of Pipeño in a remote section of the already rural Biobío. While in recent years Pipeño has been coopted and used as a marketing tool to describe and sell a variety of different wines, it is at its essence a country / farmer wine made from 100% País that ferments and ages in pipas. Pipas are old vertical large barrels made from Raulí, the native beechwood that's both dense and finely grained and takes many decades to mature. Sadly, and in order to support the rapidly growing paper industry, the government began removing the native trees in 1974 to replace them with invasive white pines and eucalyptus. Mauricio is most definitely working low tech in his old wooden, dirt floored barn. The sun shines through the slats of its walls, within which there is absolutely no temperature control. 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 destemmer that he shares with some friends. But make no mistake, he is certainly not some novice or unskilled winemaker. Mauricio spent a decade working in industrial wineries in Mendoza and the north of Chile before he settled in Biobío committing to a better life for himself and his family and to make wine on his terms. Mauricio 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 unfiltered and unfiltered. He produces somewhere around 18,000 total bottles a year where Pipeño accounts for just over half of that."- Selections de la Viña, Importer

About Tinaja: Less than 1,000 bottles are made in total of this funky and fun orange wine! The wine is aged at minimum 5-10 months on the skins, extracting color, tannin and complex floral and herbaceous notes, and it is aged in 120-year-old ceramic amphora to ensure there is adequate oxygen contact to help this wine develop its complex and almost aged notes. This skin-contact wine is insanely good, and we are stoked to be able to share it with you! Notes of briney citrus, saline, floral & almond notes.

