

**GRAFT**  
WINE COMPANY

# PORTEZUELO PARAÍSO / ITATA PARAÍSO / 2019 / ITATA VALLEY / CHILE

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## PRODUCER

We are the fourth generation of old vines vintners. Our great grandfather settled with our grandfather in 1952, in the family estate with 40 hectares located in Portezuelo (Itata Valley), 400 km south from Santiago, on the eastern side of the Coast Mountains. Itata Paraíso is committed to sustainable production, from these old vines of País, Moscatel, and Cariñena, taking care of them has been our passion and living. This is why in 2015, we decided to start bottling small lots (parcel wines) and make visible the pure and naked quality of our grapes. Such a Paradise!



## VITICULTURE + VINIFICATION

Old-vine Carignan from one of Chile's oldest viticultural areas. In 2019, Portezuelo had 34% more rain than average and it was 5% colder, which helped the vines to ripen gradually, giving a good balance between tannins and acidity. We harvested by hand on 11th and 12th March. A healthy natural fermentation occurred then the wine was aged for 19 months in old French oak barrels. The final blend was made on 10th October and bottled on 16th October, entirely at source. Complete malolactic fermentation took place. Oak influence is minimal, not in flavour terms at all, just to round out the wine.

## TASTING NOTE

Portezuelo Paraíso 2019 is well structured, powerful, complex and well balanced. It is rich in fruit with some herbal and earthy notes too. We recommended decanting and it will continue to improve and develop with good cellaring. The old Cariñena (Carignan) vines contribute to smooth tannins.

## FACTS + STATS

WINEMAKER	SEBASTIÁN & CRISTÓBAL RAMÍREZ
VARIETIES	100% CARIÑENA
APPELLATION	ITATA VALLEY
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	1.94 G/L
TOTAL ACIDITY	4.14 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	6

