



VIÑEDOS DE ALCOHUAZ

Pingo Pingo

Marcelo, or Reta as he prefers to be called, is one of Chile's most esteemed winemakers and a leader in a burgeoning back-to-the-soil movement sweeping through the country. When he joined Viñedos de Alcohuz, he was the iconic winemaker of DeMartino where he was already a proponent of site expression, heritage vines, non-interventionist winemaking, and a champion for wines made outside of Chile's Central Valley. Given the opportunity to not only work with vineyards organically farmed from the start, he could also implement a series of practices (or, more precisely, non-practices) to ensure that the uniqueness of Alto Elqui isn't lost in the cellar. Each variety is picked by hand and crushed by foot in stone lagars. Fermentations are spontaneous. After pressing, the wine is gravity-fed into concrete eggs, Stockinger foudres, or French oak vats for undisturbed aging. Some wines are made from single varieties and parcels, while others are blends where each variety supports the others. After fifteen years of tasting and blending, each cuvée has suggested itself rather than being imposed by some formula or plan.

ORIGIN

Chile

APPELLATION

Elqui Valley

SOIL

Sand, decomposed granite

AGE OF VINES

14

ELEVATION

2188 meters

VARIETIES

Cariñena

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in stone lagars, crushed by foot, 12-day maceration

AGING

36 months in 16HL concrete eggs, then 4 years in bottle, vegan

All these steps reveal and preserve the natural acidity and freshness innate to this mountain fruit. They combine the radiant abundance of warm sunny days, a backbone of minerality from the granite, and the liveliness of cold summer nights in the mountains. These lo-fi wines are pure, vibrant, thrilling, and vital. Perhaps it has something to do with all those the ley lines that draw the newcomers to the area. We're more inclined to believe Alvaro's vision and Reta's confidently minimalist instincts.

This is the first harvest of the Cariñena de Alcohuz, whose vineyard is planted at an altitude of 2,188 meters, and is probably the highest Cariñena in the world. The wine was kept for three years in a concrete egg and later for another 4 years in the bottle. Its radical acidity has managed to balance itself during this time, becoming one of the main characteristics of this PINGO PINGO. There are notes of granite dust, stones and graphite. Its structure is vertical and a good evolution can be seen.

ACCOLADES

95 – 2017 Pingo Pingo – Vinous Media

94 – 2017 Pingo Pingo – James Suckling

96 – 2016 Pingo Pingo – Vinous Media

