



Pedro Parra

A minimal intervention single vineyard Cinsault made from dry farmed old bush vines in Itata. Granitic clay soils for 'Monk' lend structure and complexity to the wine.



Monk Cinsault 2018

Itata Valley, Chile

Vineyards:

The fruit is sourced from a single vineyard located in Guarilhue in the heart of Itata, at around 300 metres above sea level. The vineyard, on a gentle west facing slope, is dry farmed. The vines are over 70 years old and planted on granitic clay soils which lends structure and complexity to the wine.

Vinification:

Grapes were hand harvested and sorted carefully at the winery. About one third whole bunch was used, with fermentation taking place in concrete tanks. Fermentation using natural yeasts took about 10 days, and after a further 10 days of post fermentation maceration, the wine was transferred to old untoasted foudres. After a year in oak it was transferred to bottle for 8 months before release.

Tasting Notes:

The wine delivers aromas of cranberry, cherry and wild herbs. Due to the granitic clay soils, Monk is the most structured and layered of Pedro's three single vineyard wines, with fine tannins and fresh acidity on the palate.

Alcohol :13,50 %

Composition: 100% Cinsault



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Monk Cinsault 2018



Robert Parker (RP) : 95 Points (2018)

Another single-vineyard Cinsault, the 2018 Monk is also named after a jazz musician, Thelonius Monk, who Pedro Parra describes as "complex and innovative." All of these wines had a native fermentation with some 30% full clusters, and in this case, the élevage was in 1,500-liter oak vats for just under one year. To me, this is the most complete of the three single-vineyard bottlings, and in a way, I see some similitude with the Imaginador bottling. It's also the most elegant and mineral as well as serious, balanced, terribly precise and long. 1,170 bottles were filled in March 2019.



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