

# Pedro Parra

A soulful, single-vineyard Cinsault from Itata, Monk 2017 marries red-fruited purity with stony precision, delivering a vivid, site-driven wine of finesse and quiet power.

PEDRO PARRA

94




Alcohol :13,50 %

Composition: 100% Cinsault

## Monk Cinsault 2017

Itata Valley, Chile

### Region and Vineyards

The wine hails from the **Itata Valley** in southern Chile, a historic cradle of dry-farmed bush vines shaped by ocean-cooled breezes and poor, ancient granites of the Coastal Range. Here, Cinsault achieves natural freshness at modest alcohols, showing red fruit lift, herbal nuance and a distinctly saline, ferrous edge that speaks of decomposed granite.

Monk is a single-vineyard selection from **Tinajacura in Guarilihue Alto**, a high, red-soiled slope of decomposed granite with iron and quartz fragments. The parcel (around **0.82 ha**, planted in **1995**) is organically farmed, dry-grown and worked by hand. Its tight, silty-sandy granitic matrix and elevated position curb vigor, concentrating berries and tannins while preserving natural acidity—key to the wine's focus and ageability.

### Winemaking

Monk 2017 is **100% Cinsault**. Fruit was hand-harvested from the upper section of the vineyard and vinified with a minimalist touch to foreground site over technique. Whole berries were **fermented uncrushed in raw concrete** with indigenous yeasts, extracting gently for perfume and texture rather than weight.

Élevage followed in **large, untoasted foudres** to protect purity and add subtle oxygenation without oak imprint. Bottled in **February 2018**, the vintage saw a tiny release (approximately **996 bottles**), underscoring the artisanal scale. The result is a Cinsault of crystalline definition: tensile, aromatic and finely structured.

### Tasting Notes

- **Color**: Medium ruby, translucent core with a youthful rim.
- **Aroma**: Vibrant red cherry, cranberry and wild strawberry layered with dried rose, **sweet herbs**, white pepper and a stony, ferrous whisper.
- **Palate**: Sleek, mid-weight entry that builds across the palate; juicy red fruit is framed by chalk-fine tannins and bright, mouthwatering acidity. Mineral drive extends a long, precise finish with savory herb and saline echoes.

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## Did you know?

Monk forms part of Pedro Parra's "music" single-vineyard series named after jazz icons. The 2017 vintage drew critical acclaim and, owing to the micro-parcel scale of Tinajacura, was bottled in **microscopic quantities**—a genuine terroir study captured in glass.

## Wine Pairing Ideas

- **Herb-crusted lamb chops** - herbal rub mirrors the wine's thyme/rosemary notes; fine tannins meet tender protein.
- **Charcoal-grilled tuna with tomato & capers** - red fruit brightness and saline lift match Mediterranean savor.
- **Mushroom risotto with pecorino** - umami depth echoes the wine's earthy-mineral register; acidity cuts the richness.
- **Roast chicken with sumac & lemon** - citrusy spice and crispy skin harmonize with the wine's zest and gentle grip.

**Robert Parker (RP) : 94 Points (2017)**

*Thelonius Monk is a complex and innovative jazz musician, and the 2017 Monk is named after him. It's a pure Cinsault from Itata that has complexity but perhaps more volume than the other two in this "music" series. The soils here are also red granite, and the grapes were selected from the higher part of the vineyard. It was produced with some 2,400 kilos of grapes that fermented uncrushed in raw concrete and matured in untoasted foudres until bottling in February 2018. The nose is complex and expressive, with tons of wild herbs, flowers and spices, and is really aromatic, captivating, complex and layered. The palate feels very complete, with edgy minerality and great depth. I tasted the 2018 from this vineyard when it was still in the middle of malolactic, and in that cooler year, it had less alcohol and a much more ethereal personality. This could be a new benchmark for Cinsault. 996 bottles produced.*