

Pedro Parra

Elegant and perfumed with plush red fruit and herbal characters. Juicy on the palate with soft tannins and vibrant acidity.



Trane Cinsault 2018

Itata Valley, Chile

Vineyards:

The fruit is sourced from a single vineyard located in Guarilihue in the heart of Itata, at around 300 metres above sea level. The vineyard, on a gentle south west slope, is dry farmed. The vines are almost 70 years old and grown on very shallow granitic soil containing silt and stones. Cinsault is prone to high yields and so benefits from the vigour-limiting effect of these poor soils.

Vinification:

Grapes were hand harvested and sorted carefully at the winery. About 30% whole bunch was used, with fermentation taking place in concrete tanks. Fermentation using natural yeasts took about 10 days, followed by a further 10 days of post fermentation maceration. Most of the wine was transferred to old untoasted foudres for ageing, but some was aged in concrete. After a year the wine was bottled and aged for 8 months before release.

Tasting Notes:

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Alcohol :13,50 %

Composition: 100% Cinsault







Trane Cinsault 2018

Robert Parke

Robert Parker (RP): 93 Points (2018)



Pedro Parra considers John Coltrane an innovator and creative jazz musician, after whom he named the 2018 Trane, a single-vineyard Cinsault from a plot of highly decomposed granite soils. It fermented in concrete with indigenous yeasts and some 30% full clusters and matured in 1,500-liter oak vats for 11 months. It's extremely chalky and perhaps a little rounder and gentler compared with its siblings. It has a little more concentration and clout, but at the same time, it doesn't reach the elegance of the other two. There are some similitudes here, because they all come from granite soils that mark all of the wines very much. 1,188 were filled in March 2019.



