

## **TIPAUME**

TIPAUME's vineyard has been planted by our family in 1996 in the Alto Cachapoal valley, in Chile; it consists of 16 acres, all ungrafted, at a high density, without irrigation (dry farming). The winery is below the house, in the middle of the property.

We started cultivating organically, and quickly switched to Biodynamic, receiving the full DEMETER certification in 2012, for all our activity in the whole land and at the winery. Now we can proudly announce that our viticulture is completely free of any pesticide, as well as our wines, all made in an absolutely natural way.



### **TIPAUME 2017:**

Red wine, made in intégrales french oak barrels, with a blend of 6 varieties, all coplanted and cofermented:

60% Carménère, 30% Cabernet sauvignon, 4% Merlot, 3% Viognier, 2% Malbec and 1% Lacrima Cristi.

Harvest date: may, 2017

Maceration with the skins lasted 4 months, while the fermentation finished itself around Christmas as it was conducted at unusually low temperatures. After new year, the wine was kept around 2 months in oak barrels, prior to bottling.

**Analisis:** Alc 14,6- PH 3,7- Residual sugar < 1g/lit

Bottling date: february 2018- 1601 bottles produced (1400 with generic Tipaume cork, balance around 200 as SLT 2017)

All our wines are clarified naturally, without any fining, nor filtration, and thus may present a few very natural deposit. We recommend to decant them whenever possible, and serve them fresh, 14 to 16°C.