

## Estación Yumbel 'Pipeño' 2019

**Producer:** Mauricio Gonzalez

**Provenance:** Yumbel, Bio Bio

**Farming:** Organic - dry farmed, bush vines

**Grape(s):** 100% País

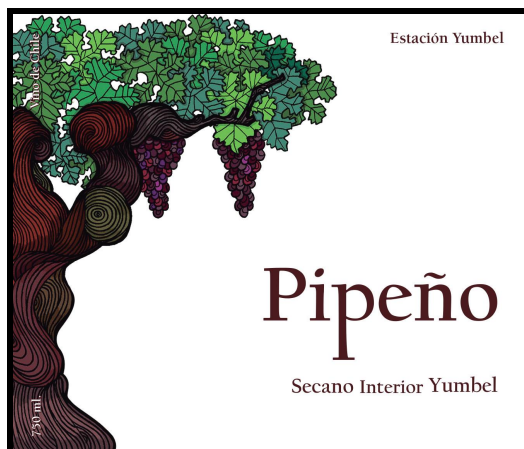
**Vineyard:** a 1.5 ha parcel of 150 year old, bush vines in basalt soil.

**Fermentation/ Aging:** Mechanically destemmed with a small hand tool into 3000L Rauli wood 'Pipas' for spontaneous fermentation. Pressed in a small old, wooden basket press back into Pipa for aging.

**Fining/ Filtration:** none.

**Sulfite:** none added.

**Misc:** While 'Pipeño' has come to be a colloquial for young, fresh País, Mauro is one of the only producers fermenting AND aging in the historic 'Pipas' made of autochthonous Rauli wood.



### The Producer

A long time veteran of the wine industry, Mauricio 'Mauro' Gonzalez knows the prettified cellar sorcery of the modern winery inside and out. Perhaps that's why he went so hard the other way. Mauricio grows 4 hectares of old vines in Yumbel's volcanic terroir that he vinifieds in a dirt floored, slat roofed 'winery' using historic open-topped 'Pipas' and nothing resembling the gleaming cellar craft he built his skills with. This kind of primitive set up might be expected to churn out superlatively rustic wines but in this way Mauricio's classical pedigree really shows: his wines are living relics but they're utterly clean and gorgeous vinified with historic methods without sulfite additions.

### The Vineyard

"I don't work with anything I don't farm myself" Mauro says proudly. After years working in conventional wineries in the north, it became increasingly important to Mauro and his wife Daniella that they control the land themselves. Mauro does almost everything himself with a little help here and there; importer Avlaro de la Viña calls him "a true Chilean vigneron." The Pipeño comes from a 1.5 ha parcel of ~150 year old, bush-vine País in the valley floor that have never been touched with pesticides growing in fertile black, volcanic soil.

### The Cellar

"It's nothing new" says Mauro of his winemaking "it's going back to the old way, I'm not inventing anything." Chilean benchmark winemaker Roberto Henriquez describes Mauro's Pipeño as one of the best and most authentic. The term has become diluted,

used casually as a way to describe fresher style País but Mauro follows the historic method. Using an old manual crusher destemmer machine that he shares with a few other local wineries, Mauro destemms País into 60 year old 'Pipas' the historic conical fermenters that lend the style its name. The pipas are constructed from Rauli, a slow growing, dense red oak that is native to Chile and the traditional wood of winemaking and homesteading. Very little Rauli is left thanks to Chile's reckless forestry industry that favors fast growing exogenous species like white pine and eucalyptus. Mauro's Pipeño is both fermented and aged in Pipas without fining, filtration or added sulfite.

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