



## PEDRO PARRA Y FAMILIA PENCOPOLITANO 2014

**CSPC** —SPEC LISTING

**WHOLESALE** \$28.02 | **HOSPITALITY** \$33.99

**BLEND** Pais 4%, Syrah 25%, Carmenere 19%, Cinsault 11%, Carignan 11%, Malbec 30%

**ELEVAGE** Stainless steel and cement tanks for 1 year, then 8 month bottle elevage

**RELEASE DATE** September 2015

**TOTAL PRODUCTION** 10.200 bottles

**VINEYARDS** Pencopolitano 2104 is a blend from Itata, Cauquenes and San Rosendo. All cloudy weather, coastal over red granites slopes.

**PLANT DATE** Vineyards goes from 45 to 120 years old

**ALTITUDE** Coastal mountain range, 250-350 mts

**YIELD** Very low, from 500 gr/vine to 1.7 kg/ vine

### PARRA Y FAMILIA

With Pedro Parra, the world's leading 'geologist of wine', there is always an idea. With his wife Camila they set a big idea for Parra y Familia, as old vines and red granite in Pedro's home region of southern Chile. Here Pedro, the ultimate terroir hunter, has searched out almost forgotten old plots of dry farmed bush vines of Carignan, Cinsault, and Pais. Some of these vines are 200 years old, putting them among the oldest vines in the world. These priceless old vineyards scattered across Itata and Bio Bio produce rare, special wines, all defined by the red granite on which they are grown. These vineyards are 'organic by default' - that is, they always were, and when synthetic chemicals and fertilizers became available in the 1950s it went without saying that the impoverished campesino farmers could not afford them, so nothing has changed.

# HQ

WINE + SPIRITS

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