














PEDRO PARRA Y FAMILIA

Monk 2022

\$73.52*

* Suggested retail price

 Organic

| | | |
|--|-----------------------|------------------------|
|  | Product code | 897338 |
|  | Format | 6x750ml |
|  | Listing type | Open |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | Chile |
|  | Regulated designation | Denominación de Origen |
|  | Region | South Region |
|  | Appellation | Itata Valley |
|  | Varietal(s) | Cinsault 100 % |
|  | Alcohol percentage | 13.5% |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |

ABOUT THIS WINERY

After 15 years of travelling around the world as a terroir consultant, Pedro decided it was time to make wines that he likes to drink and to create a legacy for his family. He wanted to make pure terroir driven wines from granitic soils in and around his home of Concepción in the Itata Valley, South Central Chile. He is a leader in the 'New Chile' wine movement making wine in areas that were previously considered too extreme to make premium wine.

PRODUCT NOTES

Cinsault single vineyard from the area of Tinajacura, in Guarilhue Alto. The vineyard was planted in 1995 with 0.82 ha. The vineyard is located on the upper part of the hill, very red terroir, decomposed, silty Granite with low amounts of Quartz pebbles. The vineyard is organic (non certified). Around 2500 bottles per year are made.



- 94 Points -
James Suckling

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