



Technical Information

| Chile |
|------------------|
| Colchagua Valley |
| 100% Sangiovese |
| Matt Ridgway |
| Medium |
| Unoaked |
| 2.4 g/l |
| Cork |
| Yes |
| Yes |
| Not Certified |
| No |
| Sulphites |
| |

LA DESPENSA BOUTIQUE Estate Sangiovese

Region

Colchagua, which forms part of the larger Rapel Valley, runs southeast to northwest, from the foothills of the Andes on its east to the Coastal Range on its west. It enjoys a perfect climate for viticulture; warm with cool coastal breezes, and dry but with occasional rain and rivers that bring meltwater and nutritious silt down from the Andes.

Producer

La Despensa Wines from Chile's Colchagua Valley is owned, organically-farmed and operated by Matt Ridgway, originally from Dorset, and his Chilean wife Ana. La Despensa is focused on varieties that are not what you'd typically expect from Chile, such as the traditional Rhône grapes of Grenache, Syrah, Mourvèdre and Cinsault. They also offer a rare example from Chile of Italy's signature grape Sangiovese and even rarer and very old-vine Pais from Colchagua, where there are just 50 or so hectares left of these ancient vines in the entire valley. La Despensa produces high-quality, fresh, unoaked and deliciously drinkable wines that invite a second glass.

Viticulture

Organically farmed, this is a true boutique operation, with all with all work carried out by winemaker Matt and Juan, the only full-time worker.

Vinification

Hand-picked grapes. Open-top bin fermentation with native yeasts. 14 days from picking to pressing, no extended maceration. Aged 100% in Flextank.

Tasting Note

Some fairly typical savoury notes of tomato and sour cherry, but counter-balanced by the fruit-forward nature of the style of wines we produce. Tannins and acidity will help the wine age gracefully for several years or it can be enjoyed immediately.

Food Matching

Very versatile, accompanies pretty much all styles and types of food. Goes particularly well with rich tomato-based pasta sauces.