



## LA DESPENZA BOUTIQUE

### Cinsault Blend

#### 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 work carried out by winemaker Matt and Juan, the only full-time worker.

#### Vinification

Hand-picked grapes. Native yeast ferments in a mix of stainless steel tank and open-top bins. 14 days from picking to pressing, no extended maceration. Aged for 5 months in stainless steel, then Flex tanks and used oak barrels.

#### Tasting Note

Fresh, very fruit-forward, extremely easy-drinking. Notes of raspberry and strawberry from the Cinsault and Pais, and hints of tropicity from the white Roussanne and Marsanne.

#### Food Matching

Very versatile, accompanies pretty much all styles and types of food. Chicken, pork and meatier fish work well. Lovely simply as an aperitif too.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Colchagua Valley
<b>Blend</b>	75% Cinsault, 15% Pais, 5% Marsanne & 5% Roussanne
<b>Winemaker</b>	Matt Ridgway
<b>Body</b>	Medium
<b>Oak</b>	50% for 5 months in used oak barrels
<b>Residual Sugar</b>	2.3 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Not Certified
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites