

Garage Cinsault Soothsayer's Single Ferment

THE FACTS

COUNTRY: Chile

REGION: Southern Regions

CEPAGE: 100% Cinsault

WINEMAKING: - Naturally fermented with native yeasts

- Open top fermenters. Caps were punched down by hand. Pressing manual.

AGING: one winter

ANNUAL PRODUCTION: 4626 bottles filled, 15 barrels

THE STORY

Garage Wine began quite literally in Pilar and Derek's Garage. After half a dozen vintages making wine for an informal market of family and friends, it began exporting in 2007...

PHILOSOPHY: Garage Wine Co. revives old vineyards--diamonds in the rough, practicing regenerative farming (healthier fruit makes for tastier wine) to make wines naturally.

BIOGRAPHY: Some of our oldest vines are País a variety that came to Chile from the Canary Islands in 1548. Yes, 473 years ago. Michael Angelo was busy painting ceilings in the Vatican.

THE ADJECTIVES

OVERALL: Dark plums, wet earth, cedar, baking spices

AROMAS / FLAVORS: Strawberry, sour cherry, hints of violet, orange zest notes and stony

MOUTHFEEL: Mouth-watering acidity, generous palate

THE SELLING POINTS

Responsibly sourced / more than a glu-glu wine for quaffing

AWARDS: 96pts La Cav - Mesa de Cata, 93pts Descorchados - Patricio Tapa, 92pts VINOUS - Joaquin Hidalgo

SUSTAINABILITY: Organic In Practice, Sustainable In Practice, Natural Fermentation

PAIRINGS: Neapolitan Pizza proper brick oven

