



HISTORY



After the tremendous earthquake in 2010 that rocked Chile Javier Maturana Lanza, together with his son José Ignacio, started a project to develop wines of exceptional quality, each one unique with a sense of place.

Each step has been carefully thought through, hand crafting the selection of grapes considered good enough during the harvest, to produce an artisanal wine which faithfully represents our work ethic.

There are no recipes here... just the unwavering urge to create wines like no others.

CELLAR & VINEYARDS

Our cellar is geared to take complete advantage of the natural beauty of the grapes we have selected and to leave their unique characteristics unaltered as they are made into wine. We specially designed very small stainless steel tanks to be able to work the grapes with minimum intervention during their fermentation process; and, under an absolutely controlled system of supervision.

We hand harvest the grapes during the early hours of the morning in 7kgs trays, to maintain the natural freshness and to avoid the skin splitting. This is where the manual process starts, followed by de-twigging and all the fermentation and ageing processes carried out by hand, without mechanical intervention of pumps which might alter the natural and original conditions of the grapes.

THE WINE

The wine is hand crafted, of limited production and the highest quality; and, an attention to detail which is second to none. You will have a unique experience each time a bottle is opened.

The vineyards are carefully selected according to their natural geographical and climatic characteristics, together with soil structure, which allows us to have a sense of place and identity.

“A man who fights for his ideals until the end, hardworking, a good friend, loyal, creative, responsible, observant and, above all, a family man”.

