



## Maturana Winery

### NAJANJO

Maule Valley, Loncomilla

Jose Ignacio Maturana saw his family house and vineyards destroyed by Chile's major earthquake in 2010. As a result, he travelled to Burgundy in 2011 to make wine during the Chilean winter. There, he immersed himself in the techniques used in the region.

Once back in Chile, he and his family started the production of unique wines that they hoped would display a sense of place and that represent a way of life. Together they created Maturana Wines, a project based on vines of more than 70 years old, which are worked completely by hand and following organic principles.



#### COUNTRY

Chile

#### VARIETAL

Torontel

#### SOIL TYPE

Large presence of clay  
Low percentage of sand

#### VINEYARD

Planted in 1935, Heritage vines  
3 ha.  
Natural irrigation only from rain  
Loncomilla, Maule Valley sub-region

#### HARVEST

Manual Harvest

#### VINIFICATION

Native yeasts fermentation  
100% skin contact  
9 months aging Concrete eggs  
Natural decanting  
Orange wine

#### TASTING NOTES

Bright color with notes of orange peel, grapefruit, dried peaches and apricots, which make it a soft wine with a persistent texture with a pleasant freshness, elegant acidity and a long finish.

#### CERTIFICATIONS



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