

Roberto Henriquez

País vines embody the culture, history, tradition and character of the Chilean terroir, and they are a driving force for the journey into winemaking for Roberto Henriquez.



Roberto Henriquez studied agronomy and enology at the University of Concepción. From there, he travelled and worked with winemakers in Canada, South Africa and finally in the Loire Valley with Rene Mosse. Rene had a profound effect on Roberto's perspective on winemaking and his progression into organic and biodynamic farming. Roberto, originally from Concepción, returned home after his time in abroad to begin making his own wine. Returning to the traditional Pipeño methods of the original winemakers of Chile felt intuitive to the winemaking style he had adopted. The rest of his story to present is pure progression to the pursuit of the purest wines in a true Chilean context.

His vineyards were personally and carefully selected. Working with long term fermage agreements, he farms all the land himself (with the help of farming animals). To the north, in Itata, he is working with a vineyard of old vine Semillon and blends that with Corinto (aka Chasselas) and Muscat d'Alejandro producing an orange style wine. A little further south, in Bío Bío, he is farming País, from which he makes the Pipeño and the Santa Cruz de Coya.

País Franco



Varietal/Blend: País (own-rooted)
Farming Practices: organic
Soil: black sandy (basaltic) riverbed
Vine Training: bush
Harvest Technique: by hand
Year Vines Were Planted: 200+ years old
Yeast: ambient
Fermentation: de-stemmed / gentle crushing / wild ferment with punch-downs (no pump-overs) / no unnatural temperature control / 1 to 3 week fermentation / at dryness the free-run is separated and the skins are pressed
Maturation: 5 months in 10-year-old oak barrels
Sulfur: total 30mg/L // small amount added at bottling
Vegan: yes
Alcohol: 11.7%
Fined: no
Filtered: no
Country: Chile
Region: Bío Bío
Subregion: Nacimiento
Vineyard: personal vineyard
Vineyard Size: 1 ha. (8 tons/ha.)
Production #s: 3,000 bottles

These ancient, own-rooted País vines are 800 meters from the Bío Bío river in a dry river bed that used to hold the river. The soil is especially unique with an alluvial top-layer over black, sandy (basaltic) soils. This is "País Franco"—as in *piè franco*—meaning the vine is ungrafted like most of Henriquez's vines, but the name also draws attention to how this cuvée is one of the most honest, pure and frank versions of the variety available.