



**Cinsault 2020 - The Soothsayers Ferment**  
**Secano Interior - Coelemu**  
**Single Ferment Series**

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*Vino 'Village' – 3 farms 1 wine*

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- Alcohol: 13,5 % vol
- pH: 3,39
- Acidity: 5,84 g/l
- Residual sugar: 2,4 g/l
  
- 3971 bottles filled
- 14 barrels

### **In a nutshell**

3 farms 1 wine : Single Ferment Series wines include fruit from more than one parcel or vineyard site and are (co-fermented) “in one singular ferment”. All of the fruit does not enter the tank at same time. When each vineyard is ready, we simply stack on top of the fermenting tank already fermenting -- one single ferment.

2 farms in Guarilhue [Alto] 1 more in Ranquil.

### **What you need to know**

**The Vineyard &  
Farming**

Steep hillside of Guarilhue  
Ancestral farming by hand and horse

**Winemaking:**

- Naturally fermented with native yeasts
- Conical fermenters - open top lagars of 1,500 kgs (x2)
- Caps punched down by hand

	<ul style="list-style-type: none"><li>- Lignified stems re-introduced after crush (to avoid carbonic maceration)</li><li>- Fermented outside for cooler temp</li><li>- Pinch of sulfites after Malolactic</li></ul>
<b>Elevage:</b>	Aged in [very] old barrels over one winter
<b>Appellation:</b>	Secano Interior Coelemu
<b>Varietal:</b>	100% Cinsault
<b>Color:</b>	Saucy ruby
<b>Personality:</b>	Precise, taught & fit.
<b>How many lots?</b>	Just one
<b>Previous Bottlings</b>	Cinsault Soothsayers – 2019 Cinsault Soothsayers – 2018 Cinsault Reset Ferment – 2017 Cinsault La Vidente – 2016 Cinsault Soothsayers – 2015
<b>Ageability</b>	2020 vintage will age 4-5 years, but the wine is made to be drinkable upon release in 2021 Perspective: Our 2015 is beginning to display some tertiary notes and demonstrate that Cinsault can have the tension and fortitude to improve over several years.
<b>Best drinking</b>	House : 2021-2026

## The Vintage

2020 was a dry and hot year where the drought many thought such drought would be acute for dry-farmed regions which received very little rain this year. It was not so acute for the upper reaches of Guarilhue where old vines have roots that drink deep. Flowering was earlier to be sure, but the heat was nothing compared to 2017. Part of the vineyard was affected by frost.

## House note

Dark plums, wet earth, cedar. It's bright and sappy with redcurrant and orange zest and stony, mouth-watering acidity. It has a medium-body that draws out a round and generous palate, through red cherries and juicy tannins. Heaps of fruit but with a different architecture to many of the lighter wet-bathing-suit-on-the-terrace wines in fashion lately.

**Hashtag**  
[#GWCoCinsault](#)



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## Critics Notes

Cinsault 2020: Not yet tasted

### Notes on Previous Vintages of this wine

#### **La Cav - Mesa de Cata**

Cinsault 2019 Single Ferment Secano Interior – Soothsayer Ferment **96 Pts**

Winner mesa de Cata - Best Cinsault of Chile

Rojo-cereza oscuro con violeta. Aromas de fruta roja, cereza perfumada, maduro, algo de cenizas. Boca jugosa, compacta, oscura, largo.



#### **Descorchados - Patricio Tapia**

Cinsault 2019 Single Ferment Secano Interior – Soothsayer Ferment **93 Pts**

This cinsault comes from vines planted 60 years ago on the granitic soils of Guarilhue, the more coastal area of the Itata. It's an area that usually yields tense, fresh wines, as in this case, where the red fruits and floral notes of the cinsault meld into the acidity and the juicy, medium body with a firm, rolling texture. A wine that's both fruity and mineral and full of earthy tones toward the finish.



#### **Vinous - Joaquin Hidalgo**

Cinsault 2019 Single Ferment Secano Interior – Soothsayer Ferment **92 Pts**

The 2019 Cinsault Soothsayer Ferment Single Ferment Series comes from Coelemu in the dry-farming area of Secano Interior, Maule, and was fermented solely in an open tank before spending the winter in neutral barrels. Bright, purplish red in hue. The nose offers strawberry and sour cherry plus hints of violet, flor and stalk and a whiff of herbs. Jovial in the mouth, with a little grip and a compact but refreshing flow, this is a thirst-quenching red full of subtle details.



## **Descorchados - Patricio Tapia**

### **Cinsault 2018 Single Ferment Secano Interior – Soothsayer Ferment 94 Pts**

Para Soothsayers Single Ferment Series se seleccionan dos parcelas en Itata, una en Portezuelo y la otra en Guarilhue. El vino se cría por un año en barricas y muestra cómo el cinsault tiene una capacidad impresionante para mostrar estructura, para crear un cuerpo construido a partir de taninos que se perciben firmes y severos, penetrantes y algo rústicos. Una textura para nada habitual en esta cepa, más relacionada con vinos fáciles y frutales. Este es frutal, pero con una arquitectura completamente distinta, hecha de concreto.

## **Wine Advocate – Robert Parker #247**

### **Cinsault 2018 Single Ferment Secano Interior – Soothsayer Ferment 92+ Pts**

Winemaker Derek Mossman told me the 2018 Cinsault The Soothsayers Ferment from their Single Ferment Series was particularly interesting as it was more ambitious, but I find it too rustic and dark, with an unusual animal twist. The fruit gravitates toward the darker side of the spectrum, and it resembles a Cariñena more than a Cinsault. The palate has some powdery tannins and a dusty texture. To be honest, it got me scratching my head; and while it's not bad, it doesn't fit the idea I had about this wine or the style of any previous vintage. I left the wine in the glass for a good couple of hours, and it transformed completely: that blackness disappeared, the animal-like aromas disappeared and the wine was completely different! The spark was back, the red fruit emerged and the granite resurfaced in the texture. What a transformation. Sometimes patience gets paid back. This is a completely different expression of Cinsault—more serious, more powerful. Decant for a couple of hours if it shows funny when you open it. 2,960 bottles produced. It was bottled in February 2019.

## **Descorchados - Patricio Tapia**

### **Cinsault 2017 Single Ferment Secano Interior – Reset Ferment 93 Pts**

Sirvan este país bien fresco, para apagar la sed y aprovechar sus deliciosos sabores frutales y terrosos.

## **Wine Advocate – Robert Parker #239**

### **Cinsault 2017 Single Ferment Secano Interior – Reset Ferment 92 Pts**

The 2017 Single Ferment Series Cinsault has an addition to its name on the label, The Reset Ferment, which is a reference to a reset after the terrible fires from the year. This is definitely more serious than previous editions, possibly a result of the severe selection to avoid smoke. It comes from two vineyards, one in Portezuelo (where the berries are very small) and the other one in the vicinity of Guarilhue. There is an aromatic touch here and a light to medium palate with very fine tannins. 3,543 bottles were filled in February 2018.

## **James Suckling**

### **Cinsault 2017 Single Ferment Secano Interior – Reset Ferment 92 Pts**

Dark plums, asphalt, cedar, wet earth and baking spices. This is a full-bodied cinsault that draws out a round and generous palate, through dark cherries and juicy tannins. Drink now.

### **Descorchados - Patricio Tapia**

#### **Cinsault 2016 Single Ferment Secano Interior – La Vidente Ferment 93 Pts**

"Algunos actores en la industria - me cuenta Mossman- han utilizado el argumento neo-liberal de la oferta y la demanda para pagar un precio no muchas veces justo por fruta deliciosa. Es como robar y dejar una propina. Los vinos Single Ferment Series son nuestra respuesta a esa situación. Al contrario de nuestros vinos de viñedos, Single Ferment Series contienen fruta de más de una parcela, co-fermentados. Es nuestra manera de comprar más fruta a un precio que nos parece justo para contribuir a más productores en el secano interior", añade. Este cinsault viene de 2 parcelas, una en Hauro y la otra en Guarilihüe, ambas en el Valle del Itata. Y la fruta es deliciosa, fresca, viva. Tiene la suavidad de la cepa, pero también la cascada de sabores a frutas rojas. Uno para beberlo por litros.

### **Anecdotal narrative / rant**

Story of Single Ferments:

"Beware the ides of March" said my wife [the Soothsayer!] with a smile, as she mocked my appetite for just one more site of old-vine fruit. "When the harvest cutting begins in earnest she said (right around the Ides of March on the 15<sup>th</sup>), all of these wondrous little bits you've found won't be fitting in tank nor bin. Not in our cellar anyway..."

After experimenting with Cinsault for various years I found some small bits of old vines near Portezuelo and another near Guarilihue and ... The Ides came and proved my dear soothsayer to be correct, for they did not fit, because we did run out of tanks.

So, I made a brilliantly practical, practically brilliant decision to co-ferment them "in one singular ferment " but ... ... the fruit did not come ripe at the same time. So I cut the first and began fermenting. And when the second was ripe I cut it, I simply stacked the second on top of the almost dry but still fermenting tank. Pilar went to Maipo to work on a wine there and I avoided any questions about said Cinsault ferment until, miraculously it eventually finished dry. One single ferment one single wine. And this is how we typically make the wine ever since. The idea is to make something like a live recording, and once the mic is on there is no stopping hence without tweaking nor dubbing afterward.

Bottom line:

For years we watched as the small farmers with whom we grow the parcel wines were forced to accept prices dictated by the mainstream agro-giants far below their costs for working the earth. So, we developed Single Ferments as a dignified means of getting more of their wonderful fruit made into wine for export. The wines are affordable yet we still manage to pay a bonafide price to the farmers.