VIÑA MAITIA

Year Founded: 2012

Region: Maule Valley, Chile

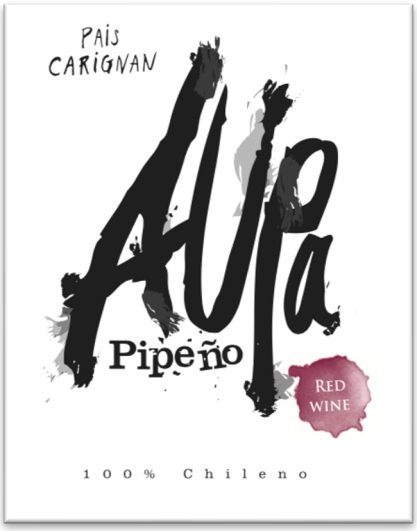
Winemaker/owner: David Marcel

Fun fact: Marcel was one of the first winemakers in Chile to succeed in the production of quality, craft Pipeño starting with the 2013 vintage, and a Carignan called Weon starting in 2016.

-Sustainable-

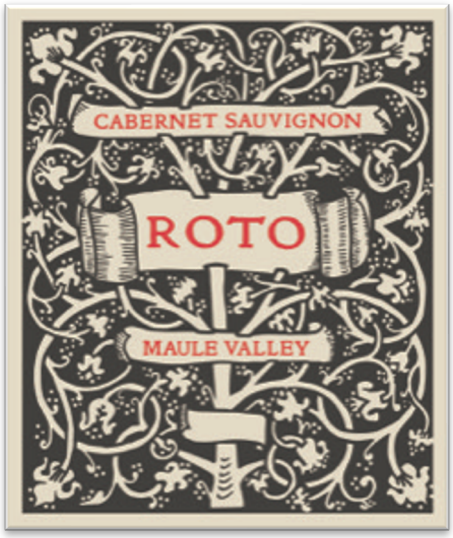


David Marcel arrived to Chile fresh off the boat from France as a twenty-two year old winemaker hungry for new terroir. After graduating with a wine degree from Montpelier, David worked for large wineries producing significant quantities of wine while simultaneously falling in love with his Chileño bride. David eventually decided to make his home in Chile, and two decades later, began producing wines primarily composed of Pais and Carignan from some of Chile's most prized heritage old vines. David is a force and one of the most generous humans we have ever encountered. He is not only a strong voice for Viña Maitia, but he is also a tireless advocate for the artisan winemakers of Chile and continues to lead a path for his contemporaries, typically putting himself after others. David's wines are typically understated, extremely drinkable wines of great value.



2025 'Pipeño' Aupa Pais, Loncomilla

80% Pais and 20% Carignan made in an old style called Pipeño on 25 acres planted in 1895. 5-day fermentation. Aged 5 months in cement vat. Bright notes of crushed raspberry, wild strawberry, and rose petals that lead into underlying hints of dried herbs, mint leaves, fennel and thyme. This fruit driven, easy drinking wine with a bit of animale has fresh acid with low tannin and can be enjoyed with a slight chill.



2025 'Roto' Cabernet Sauvignon

89% Cabernet Sauvignon, 9% Syrah, 2% Alicante Bouchet. Clay and granite soils. Fermentation in concrete vat and light oak. Native yeast. The nose shows plum, cassis, leather, and dusty earth with light dried rose petals. On the palate the wine has smooth, soft tannins that wrap around the dark fruit core and a light finish.