

Jumping to current times, CaciQue Maravilla together with Viña Maitía and their brand Aupa Pipeño were the first to succeed in the production of quality craft *Pipeño* wines bottled and labeled as such, as recently as 2013. I simply loved the 2013 Aupa Pipeño, so I was determined to find out more, see the vineyards and understand where the wine comes from. So I spent some time with Frenchman David Marcel who is the producer of the wine with his Chilean wife Loreto, from their small project called Maitía. Marcel comes from the French Basque Country and has been involved with wine in Chile for a long time. I tasted 2013, 2014 and 2015, and the 2013 is still drinking nicely and is developing a more balsamic profile. I'm not saying it's a *vin de garde*, but there's certainly no need to drink it before the newer vintage arrives.

Frenchman Louis-Antoine Luyt was a pioneer in the zone who started producing País wines and later labeling them as *Pipeño* too. He now has a range of village-designated *Pipeños*. What is important is that Luyt is also helping the grape growers to produce their own wines, a must for the survival of the traditions and the zone. A native Burgundian, Louis-Antoine Luyt is the spiritual leader of the 'natural' wine movement in Chile, already a cult figure in those circles. He worked for Philippe Pacalet, studied in Beaune, did five vintages at Marcel Lapiere in Morgon (Beaujolais). He brought that experience to the Maule, Itata and Bío-Bío valleys, where he's working with old vines and varieties like País, Carignan and Cinsault, often applying carbonic fermentation. Luyt has been a key person in the rebirth of the southern vineyards and traditions, in the recognition of País and *Pipeño* wines, a figure that transcends the quality of his wines. Unfortunately, he's been elusive, and I have not yet managed to meet him. He has an informative website and I'd recommend you dedicate four minutes to watch the excellent '**Vendimia Pipeño 2014**' video.