

País Salvaje

TASTING NOTES

Is a wine of character.
Copper yellow color.
Fruity aromas stand out, like pear and green apple, with white pepper notes.
in mouth is very juicy, fresh, with a ling finish, a honest wine.

This wine goes very well with different kinds of sausages.
To drink now and with great agging potential.

The perfect temperature for serving es 12-13°C.

DESCRIPTION

Vintage : 2019
Valley : Maule
Blend : 100% País

VINEYARD

Land : Mingre, dry costal área, 45 kms from Pacific Ocean, 193 MASL.
Soil : Very old soil, granitic Sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield : Very low and unknown, it's a wild vineyard.
Harvest : Last week of March in small boxes, using ladders to collect bunches up to 6 meters in the air in the native forest, through beginning of April.

VINIFICATION

: Vertical press, fermentation of the juice with native yeasts, without additives, clarification, or filtration.

TECHNICAL DATA

Alcohol : 11,5°
Ph : 3,09
Residual Sugar : 1
Total Acidity : 7,16

