

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 long finish, a honest wine.

This wine goes very well with different kinds of sausages.

To drink now and with great aging potential.

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

DESCRIPTION

Vintage : 2021

Valley : Maule

Blend : 100% País

VINEYARD

Land : Mingre, dry land, 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 : In small boxes, using ladders to collect bunches up to 6 meters in the air in the native forest. March 16.

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

TECHNICAL DATA

Alcohol : 11,5°

Ph : 2,92

Residual Sugar : 0,94

Total Acidity : 7,57

