

País Salvaje

TASTING NOTES

Soft red cherry color.

Vibrant notes of red fruits, cherry, wild strawberry, with floral notes.

In mouth is very fresh, with a nice balance and a rustic long finish.

This wine goes very well with different kind of sausages and barbecue.

Drink now.

The perfect temperatura for serving is 14-15°C

DESCRIPTION

Vintage : 2020
Valley : Maule
Blend : 100% País

VINEYARD

Land : Mingre, dry land, 45 kms from Océano Pacific, 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 : Handpicked in small boxes, with ladders, up into native forest from wild vineyard. March 30.

VINIFICATION : Fermentation of the juice with native yeasts, without additives, clarification and filtration.

Aging : 8 months in 5.000L concret tanks.

TECHNICAL DATA

Alcohol : 12,5°
Ph : 3,6
Residual Sugar : 1,25
Total Acidity : 5,15

