

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

DESCRIPTION

VINTAGE : 2022
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. The first week of April.

VINIFICATION

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

TECHNICAL DATA

ALCOHOL	11,5º	RESIDUAL SUGAR	1,01
pH	3,18	TOTAL ACIDITY	6,38

