

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 : 2023
VALLEY : Maule
BLEND : 100% País

VINEYARD

LAND : Mingre, dry land, 45 kms from Ocean Pacific, 1 93 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 28.

VINIFICATION

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

TECHNICAL DATA

ALCOHOL	: 13°	RESIDUAL SUGAR	: 1,00
pH	: 3,56	TOTAL ACIDITY	: 4,80

