

# País Viejo

## TASTING NOTES

País Viejo it's a wine with history.  
Cherry bright color  
Fruity aromas stand out, like strawberry and sour cherry with a hint of dry herbs  
In mouth is very juicy, fresh, light and honest wine that remembered the taste from the past.  
This wine goes very well with fish and pasta, also could be use like and aperitif.  
To drink now, but it will preserve their characteristics for at least 3 years.  
The perfect temperature for serving is 12-14°C.

## DESCRIPTION

VINTAGE : 2023  
VALLEY : Maule  
BLEND : 100% País

## VINEYARD

LAND : Mingre and Huerta de Maule  
SOIL : Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.  
YIELD : 10.000 kg/ha coming from centenarian vines  
HARVEST : Handpicked in small boxes of 12 kg during the first week of April.

## VINIFICATION

Destemmed and ferment in old concrete tanks. The alcoholic fermentation starts naturally with native yeast for 14 days without additives.

## TECHNICAL DATA

ALCOHOL	12,5º	RESIDUAL SUGAR	2,31
pH	3,57	TOTAL ACIDITY	4,58

