

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. March 16.

VINIFICATION

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

TECHNICAL DATA

ALCOHOL : 11,8º
PH : 3,18
RESIDUAL SUGAR : 1,01
TOTAL ACIDITY : 6,38

