Pais 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	:	2021
Valley	:	Maule
Blend	:	100% País

VINEYARD

Land	: Mingre, dry land, 45 kms from Ocena 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 25.

- **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°
Ph	:	3,65
Residual Sugar	:	1,49
Total Acidity	:	4,64





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