

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 the fourth week of march.

VINIFICATION

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

TECHNICAL DATA

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

