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## PAÍS SALVAJE 2018

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### 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 temperature for serving is 14-15°C.*

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### DESCRIPTION

Vintage	:	2018
Valley	:	Maule
Blend	:	100% País

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### VINEYARD

Land	:	Mingre, dry costal area , 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	:	Handpicked in small boxes, with ladders, up into native forest from wild vineyard, during last days of april.

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### VINIFICATION

:	30% whole bunch, 70% destemmed grapes with ancient "zaranda" method, natural fermentation in concrete tanks, no additives, unfiltered.
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### TECHNICAL DATA

Alcohol	:	12,5°
Ph	:	3,58
Residual Sugar	:	1,19
Total Acidity	:	4,57

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