



PAÍS SALVAJE 2018

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 long finish, a honest wine

This wine goes very well with different kinds of sausages.

To drink now and with great aging potential

The perfect temperature for serving is 12-13°C.

DESCRIPTION

Vintage	:	2018
Valley	:	Maule
Blend	:	100% País

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, beginning of april.

VINIFICATION

:	Vertical press, natural fermentation in amphora with native yeasts, no additives, unclarified, unfiltered.
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TECHNICAL DATA

Alcohol	:	11,5°
Ph	:	3,10
Residual Sugar	:	0,99
Total Acidity	:	7,51