

# PAÍS SALVAJE 2019

#### **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 agging potential.

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

## **DESCRIPTION**

Vintage : 2019 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 : Last week of March in small boxes, using ladders to

collect bunches up to 6 meters in the air in the native

forest, through beginning of April.

VINIFICATION : Vertical press, fermentation of the juice with native

yeasts, without additives, clarification, or filtration.

## TECHNICAL DATA

 Alcohol
 :
 11,5°C

 Ph
 :
 3,09

 Residual Sugar
 :
 1

 Total Acidity
 :
 7,16

