



PAÍS VIEJO 2017

TASTING NOTES

País Viejo it's a wine with history.

Cherry bright color

Fruity aromas stand out, like strawberry and sour cherry

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 14-15°C.

DESCRIPTION

Vintage	:	2017
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	:	10.000 kg/ha coming from centenarian vines
Harvest	:	Handpicked in small boxes of 12 kg the last week of april.

VINIFICATION

:	100% destemmed with "zaranda", natural fermentation with native yeast, in concrete tanks
---	--

TECHNICAL DATA

Alcohol	:	12,5°
Ph	:	3,51
Residual Sugar	:	2,06
Total Acidity	:	5,77