Pais Salvais

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 : 2020 Valley : Maule Blend : 100% País

VINEYARD

Land : Mingre, dry costal área, 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.



