

## País

VINTAGE	2018		
TASTING NOTES	Our País is bright and deep red color. It presents a floral nose evoking rosehip with graphite notes that give elegance and complexity. It is a fruit-forward wine with great structure and long finish. Pairing: Enjoy with different kinds of meat and pasta. Aging potential: 4 years. Serve 14-16°C.		
VARIETY	100% País		
APPELLATION	Maule		
VINEYARD	Mingre, interior dry land, 45 kms from pacific ocean, 193 msmm. Block 30, with vines of 80 years.		
SOIL	Granitic soil with high degree of decomposition.		
HARVEST	Manual harvest during second week of April.		
FERMENTATION	In concret tanks between 24-26°C, during 12 days.		
AGING	12 month in French oak.		
ALCOHOL	PH	ACIDITY	SUGAR
12,5	3,52	2,12	5,03



# Limited Edition

