



BOUCHON PAÍS SALVAJE 2017

REGION: Maule Valley, Chile

APPELLATION: Mingre, Maule Valley

YIELD: very low and unknown due to being wild vines

VARIETY: 100% País

WINEMAKER: Christian Sepúlveda

VINEYARD

Never been touched by the human hand, these País vines grow wildly in the trees next to the vineyards. 100% dry-farmed, 100% wild.

Average age of vines: 120 years.

VITICULTURE

Harvesting is done by hand and requires the use of ladders (up to 5 meters long) to reach the grapes.

The purest expression of organic and sustainable growth.

WINEMAKING

País Salvaje was vinified in a natural and handmade way. To separate the stalk from the grape, an ancient wooden structure known as a crested tree, typical of the Maule, was used. In order to respect the aromas and flavours coming from the grapes, it was fermented with native yeasts and the must was stored in cement vats, without wood. To soften the tannins, carbonic maceration (50% only) is used. Finally, the wine was not filtered.

TASTING NOTES

Ripe fresh strawberry and Griotte cherry stone, spice, elegant and fine. Some carbonic maceration banana esters.

Grippy tannins and acidity.

www.paissalvaje.cl



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes