

# SINGLE VINEYARD

País 2014

SECANO INTERIOR MAULE VALLEY



## VINEYARDS

Soils of volcanic origin: loamy clay with varying compositions and depths. Rainfall around 700mm per year, concentrated in autumn and winter.

## VINIFICATION

Harvesting by hand in 10-kilo crates. Pre-fermentative maceration for 7 days at 44.6°F; Alcoholic fermentation with selected yeasts in stainless steel tanks, with temperatures and tannin-extraction levels that vary according to the batch. Malolactic fermentation in stainless steel tanks and ageing in new and used French oak barrels for 10 to 12 months.

## ANALYSIS

**Alcohol:** 13,0% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 100% País



## TASTING NOTES

**Colour:** cherry-red, whit delicate intensity.

**Aroma:** strawberries, raspberries and spices such as white pepper.

**Flavour:** light with lively acidity, balanced, easy to drink and with notes of fresh fruit.

## SERVING SUGGESTIONS

**Serving temperature:** 60.8°C.

**Food pairing:** oily fish, shellfish au gratin, white meats, mild cheeses