

# BOUCHON

## PAÍS ROSE RESERVE



It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

**Blend:** 100% Pais

**Location:** Maule Valley

**Country:** Chile

**Vintage:** 2018

**Alcohol:** 12.5% ABV

**Viticulture:** From the dry coastal area of Mingre 45 kms from the Pacific Ocean, very old granetic soil. Handpicked during the second week of March.

**Vinification:** Cold maceration: 12 hours at 8°C.  
Fermentation: 21 days in stainless steel tanks at 14-16°C.

**Tasting Note:** Delicate salmon colour; the nose is intense, with a wide range of aromas, from white fruits to cherry; on the palate there is a floral touch which gives it an elegant and complex character.

**Food Match:** Perfect for appetizers, fresh cheese, crostini with tomato and garlic, peppers stuffed with feta cheese, green salads and olives.

<b>Altitude:</b>	193 MASL	<b>Organic:</b>	No
<b>RS:</b>	1.64 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Screwcap	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	No	<b>Vegan:</b>	Yes



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SOUTH AMERICAN WINE SPECIALIST

