

BOUCHON

PAÍS VIEJO



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.

País Viejo (old País) is a sustainable project to help support local growers who have old (Min 100yrs), dry farmed, head trained País vines.

Blend: 100% País

Location: Maule Valley

Country: Chile

Vintage: 2018

Alcohol: 12% ABV

Viticulture: País Viejo is made from vine which are over 100 years old planted in the interior dry land region of Chile's Maule Valley. It is a rustic hearty variety that grows on head-trained vines with no trellising.

Vinification: País Viejo is made from vines which are over 100 years old planted in the dry coastal region of Chile's Maule Valley. It is a rustic hearty variety that grows on head-trained vines with no trellising. The wine is fermented in concrete tanks using native yeasts.

Tasting Note: Bright wildflowers, rosehips, cherries and wild strawberries abound on this intensely fruited yet juicy, medium weight and refreshing red.

Food Match: Great with meat based stews; lamb, beef or wild boar are perfect.

Altitude:	193 MASL	Organic:	No
RS:	1.48 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	No	Vegan:	Yes
Awards:	2018 – 91 pts Tim Atkin		



CONDOR
SOUTH AMERICAN WINE SPECIALIST

