

BOUCHON

PAÍS SALVAJE RED



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.

The Salvaje (wild) vines grown in a forest near the vineyards, are believed to be self seeded date back over 100 years. Harvesting is done on 5 meter wooden ladders by hand and yields are understandably extremely low.

Blend: 100% País

Location: Maule Valley

Country: Chile

Vintage: 2017

Alcohol: 12.5% ABV

Viticulture: Vines grown naturally in a forest, harvesting is done by hand and requires the use of ladders (upto 5 meters long) to reach the grapes.

Vinification: 50% undergoes carbonic maceration, fermentation takes place in concrete tanks using only natural yeasts and it is unfiltered.

Tasting Note: A perfume of ripe, fresh wild strawberry and cherry flavours intermingle with spice, wild herbs and banana character on the nose; the elegant, lighter-bodied palate shows filigree tannins and refreshing balancing acidity.

Food Match: Charcuterie, terrines, turkey, roast pork, pulled pork.

Altitude:	193 MASL	Organic:	No
RS:	0.99 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes
Awards:	2017 – 92 pts Tim Atkin		



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