

PAIS MOSCATEL 2017

VINEYARD

Variety

85% País, 15% Muscat of Alexandria

D.O

Maule Valley

Soil

The soil in the Cauquenes vineyards where the País vines are planted is sandy clay with granite. It is low in fertility and the terrain is gently sloping. The Muscat of Alexandria vines are in Guarilhue, where the soil is red clay and also low in fertility. The slopes here are steeper.

Harvest

The grapes were harvested between 23 March and 7 April, when their organoleptic qualities, aromas and tannins were at their best.

Vintage

The 2017 season began with a relatively dry spring, but summer was quite dry and hot, which speeded up ripening in the dry valleys of southern Chile. In the Maule Valley, the dry, warm weather continued for more than three months, so the grapes ripened with fresh red fruit notes. In the Itata Valley, the warm summer shortened the ripening period, bringing it forward to April, and resulted in concentrated, elegant fruit.

WINEMAKING

Fermentation

The fermentation took place in two separate batches. One batch underwent carbonic maceration to obtain more concentrated fruit. The grapes were left, without being moved, for 10 days at a temperature of between 23°C and 26°C. In the second batch, País and the Muscat of Alexandria grapes were co-fermented at a temperature of between 24°C and 26°C, with gentle movements to extract colour and the floral aromas that are typical of Muscat grapes.

Ageing

Once the fermentation was complete, the wine was left over its lees for six months. This wine was not oak-aged, in order to intensify the fruity and floral aromas of each variety.

Technical data

Alcohol by Volume: 12.5% GL

pH: 3.6

Acidity: 3.53 g/L (Tartaric Acid)

Residual Sugar: 3.62 g/L

Ageing potential

This wine can be stored for up to 5 years in optimum conditions.

TASTING NOTES

This wine is deep ruby red in colour. Expressive nose with red fruit like plums and soft black fruit, like cherries, together with white floral notes contributed by the Muscat. This delicate-bodied wine is fresh, with good acidity and smooth tannins that contribute a silkiness to the mouth. Persistent in the finish, with the red fruit and flowers again apparent.

SERVING SUGGESTION

Best served at around 14°C-16°C, this wine pairs well with fresh cheese, red meat, casseroles, pulses and well-seasoned dishes.



VENTISQUERO
Challenging Spirit