EL MISMO PAIS 2022

GRAPE VARIETY: 100% País

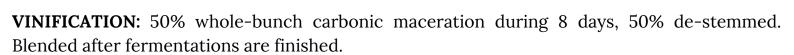
LOCATION: Maule region 400km south of Santiago

AREA: 2 hectares

SOIL: Sand and decomposed granite

CULTURE: Non-irrigated, non-treated, non-certified organic vines

HARVESTING: Manual



AGEING: Primeur. Bottled one month after harvest.

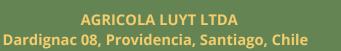
BOTTLING: No filtration, less than 1 gram of SO2 added.

TASTING NOTES: Soft, juicy Beaujolais-influenced Pipeño made of País. Typically lightly smokey, red cherry, wild strawberries, refreshing acidity and low on tannins. A thirst-quenching fusion between Beaujolais & Chili.

ALCOHOL: 10,6%. Vol.

BOTTLE: 1 Liter

GARDING: Up to 2 years. Made to drink young & slightly chilled.



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