

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

VINIFICATION: 50% whole-bunch carbonic maceration during 8 days, 50% de-stemmed. Blended after fermentations are finished.

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.

AGRICOLA LUYT LTDA

Dardignac 08, Providencia, Santiago, Chile

SARL VINOS LUYT

27 rue d'Aval, 21120 Til Châtel, France

+33 6 31557298 (France et Whatsapp)

infovinosluyt@gmail.com

www.louisantoineluyt.cl