



LA CAUSA PAÍS

2016



Grape varieties:

100% País

Harvest Date:

April 18 and 19

Origin:

Secano Interior / Itata Valley

Vinification:

Number of days of skin contact: 7 days
Number of days of fermentation: 7 days
Fermentation temperature: 22°C- 26°C

Ageing:

Aged for 12 months in third use french oak.

Technical data:

Alcohol level: 13%
PH: 3,6
Acid level: 4,8 grs. /l (as tartaric)
RS: 2,1 gr. /l.

Taste Note: Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm, with rustic tannins typical of País grapes. The end is extremely long and invites another glass.

Food Pairings: Charcuterie, stews, sausages and rice.

