



93 POINTS

Descorchados, 2019

92 POINTS

James Suckling, April 2019

91+ POINTS

The Wine Advocate, October 2018

92 POINTS

Tim Atkin, April 2019

VINTAGE 2018

VARIETAL COMPOSITION

100% País

AVG. VINEYARD ELEVATION

630 feet

AVG. AGE OF VINES 120 years

ALCOHOL 12.0%

CASES IMPORTED 225

SUGGESTED RETAIL PRICE \$20

UPC 835603002683

J. BOUCHON

PAIS SALVAJE 2018

Never been touched by the human hand, these Pais vines grow wildly in the trees next to the vineyards. 100% organic, 100% dry-farmed, 100% wild.

WINERY BACKGROUND: Bouchon Family Wines began in the late 19th century when young viticulturist Emile Bouchon left Bordeaux, France for Chile. Today, Julio Bouchon and his children carry on their 4th generation family winemaking tradition in the Maule Valley. With their in-depth soil research and innovative winemaking, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

VINEYARD & WINEMAKING DETAILS: Pais Salvaje is 100% naturally-fermented using century-old winemaking techniques, including the use of the zaranda (a structure made of sticks to destem the grape clusters). The wine goes through 30% Carbonic Maceration, is fermented with natural yeast and remains unfiltered. There is no oak used in the wine to preserve the wine's authentic expression of terroir— the wild terroir – with honest flavors and aromas of the grape that are singular to this special place in Maule.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Vibrant notes of red fruits, cherry, and wild strawberry with floral notes. Fresh on the palate with good balance and a long, rustic finish. Try it with barbeque and all types of sausage.



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