

Pais de
Quenehuao 2019

GARDEWEG, LAPIERRE & LUYT



Vino Fino

GRAPE VARIETY: 100% País

LOCATION: Maule region 400km south of Santiago

AREA: 1 hectare (total area 15 hectares)

SOIL: Decomposed granite, red iron clay

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

HARVEST: Manual

VINIFICATION: Whole-bunch grapes that undergo a traditional Beaujolais vinification. Carbonic maceration for 10 days in stainless steel tanks without SO2 or yeast added.

AGEING: In stainless steel tanks for 11 months

BOTTLING: Wine partly filtered and lightly sulfited at bottling

TASTING NOTES: A wine packed with black fruit aroma's, blackberry and blackcurrant. Hints of raspberry, spices, raw licorice root and violet. Due to the carbonic maceration, the tannins are softened which makes the juice land like smooth velvet on the tongue. A gourmand Beaujolais-vinified País made by three passionate winemakers.

ALCOHOL: 14%. Vol.

GARDING: 10 years

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