



LA CAUSA PAÍS

2015



Grape varieties:

100% País

Harvest Date:

April 15th

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 second use french oak.

Technical data:

Alcohol level: 14%

PH: 3,9

Acid level: 4,7 grs. /l (as tartaric)

RS: 1,6 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.

