



J. BOUCHON

PAÍS SALVAJE 2016

Never been touched by the human hand, these País 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 alongside terroir-specialist Pedro Parra, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

VINEYARD & WINEMAKING DETAILS: País Salvaje is 100% naturally-vinified using century-old winemaking techniques, including the use of the zaranda (a structure made of sticks to destem the grape clusters) and fermenting with natural yeast. 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 Mingre.

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.

93 POINTS

Wine & Spirits, 2016

VINTAGE 2016

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



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