

20
23

J. BOUCHON Pais Salvaje Blanco

 **CATEGORY:** Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 835603003185

OVERVIEW

The rare white Pais. Harvested from the wild pais trees that mutated to blanco, then aged in an ancient tinaja (clay amphora) with native yeast with no filtration.

VINTAGE

RAINFALL: 25.6 inches/year. Average rainfall.

BLOOM: October

WEATHER: This harvest was unusually early, about 10 days ahead, driven by high summer heat (over 95°F for two weeks), water scarcity, and shorter growing cycles. Rainfall was slightly higher than last year, offering somewhat better overall conditions. Vine health and yields were strong, with no major disease pressure; only isolated blocks saw *Lobesia botrana*, and there was no botrytis. Harvest started about a week earlier and finished two weeks sooner than the previous season.

HARVEST: First week of April

GRAPES: Average Brix 21.5

SITE

Mingre, dry coastal area of Maule Valley, 28 miles from the Pacific Ocean.

ELEVATION: 630 ft.

SOILS: Very old soil, granitic Sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals

VINES: Unknown | Average age of vines: 125 years

YIELDS: Very low and unknown since it's a wild vineyard

100% Pais

Mingre, Maule Valley, Chile

12% Alc. by Vol.



90 PTS
Wine Enthusiast
BEST BUY

CHILE



TASTING NOTES

This is a wine of character. Copper yellow in color with fruity aromas of green apple and pear. In the mouth it is very juicy and fresh, with a long finish.

PAIRING SUGGESTIONS

Enjoy with grilled fish, light sauced pasta or a fresh summer salad.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Harvest in small boxes, using ladders to collect bunches up to 19 feet in the air in the native forest. Vertical press, fermentation of the juice with native yeasts, without additives, clarification, or filtration. The wine is fermented and aged for 6 months in an ancient tinaja (clay amphora) with native yeast with no filtration.

AGING: Aged for 6 months

PH: 3.12 | **TA:** 5.45

BOTTLING DATE: October 2023