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J. BOUCHON
Pais Viejo

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750ml
UPC: 835603003222

OVERVIEW

Pais Viejo ('Old Pais') is a wine with history. Made with Pais grapes from over 100-year-old Gobelet vines planted in the dry-farmed, coastal region of Maule.

VINTAGE

RAINFALL: 23.6 inches/year

BLOOM: October 2023

WEATHER: The season in Maule Valley began with a notably rainy winter and spring. Late August rains led to vigorous vineyard growth, which reduced the need for irrigation early in the season. However, this excess vigor produced denser canopies, slowing down ripening and requiring extensive work from our team, including frequent pruning and canopy management. Temperatures remained within normal ranges, and although there were light rains in March and April, they did not cause any issues. No frost was recorded throughout the season. Overall, the phenological development was consistent, which reached harvest in excellent health and balance.

HARVEST: Last week of March

GRAPES: Average Brix 21.5

SITE

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

ELEVATION: 650 ft.

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

VINES: 5.000 vines/hectar | Average age of vines: 102 years

YIELDS: 1 ton per hectar

100% Pais

Mingre, Maule Valley, Chile

13% Alc. by Vol.



91 pts - Tim Atkin

CHILE



TASTING NOTES

Bright cherry color. A very juicy, fresh, light and honest wine with aromas of strawberry, wildflowers and sour cherry.

PAIRING SUGGESTIONS

Pairs well with fish and pasta, however can also be used as an aperitif.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Handpicked from centenarian vines in small boxes of 26.5 pounds. Destemmed and ferment in old concrete tanks. The alcoholic fermentation starts naturally with native yeast for 14 days without additives. Pais Viejo 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). Fermented with native yeasts in concrete tanks to preserve the wine's authentic expression of terroir.

AGING: Aged for 6 months in concrete.

PH: 3.57 | **TA:** 5.58