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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 inches/year. Average.

BLOOM: October 2024

WEATHER: The 2025 growing season in Mingre, Maule Valley, was characterized by moderate winter rainfall in 2024, which provided adequate soil water reserves. Spring brought cool and balanced conditions, while summer was predominantly dry, with only a few isolated weather events, favoring healthy fruit development and an early harvest. Lower yields and moderate temperatures during ripening contributed to excellent natural acidity, freshness, and a precise varietal expression of País grape.

HARVEST: Second week of March

GRAPES: Average Brix 22

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: 103 years

YIELDS: 1 ton per hectar

100% Pais

**Mingre, Maule Valley,
Chile**

13% Alc. by Vol.



92 pts - Descorchados
91 pts - Tim Atkin



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