

20
25

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: 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 Pais grape.

HARVEST: Second week of March

GRAPES: Average Brix 21

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: 126 years

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

100% Pais

Mingre, Maule Valley, Chile

12.5% Alc. by Vol.



90 PTS

Tim Atkin

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: 3.05 | **TA:** 6.9

BOTTLING DATE: December 2025