

20
23

CATALINO País

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750 ml
UPC: 835603004014

OVERVIEW

Crafted from century-old vines farmed by Catalino himself, this delicate yet complex País from Garces Silva honors Chile's rich winemaking heritage through ancestral farming practices in Maule.

VINTAGE

RAINFALL: Rainy season
WEATHER: Warm vintage
HARVEST: March 2023
GRAPES: Average Brix 21

SITE

Catalino comes from a dry-farmed vineyard of over 100-year-old País vines, traditionally cultivated with horse ploughing. The site is located on a gentle hillside, with loam soils over a granite base.

The surrounding soils are characteristic of the area, marked by red clays and ancient granitic formations with quartz inclusions, contributing both structure and a distinct sense of place to the wine.

ELEVATION: 575 ft.
SOILS: Red clay and ancient granitic formations with quartz inclusions.
VINES: 8000 plants/ha | Average age of vines: 120 years
YIELDS: 3 tons per hectare

100% País

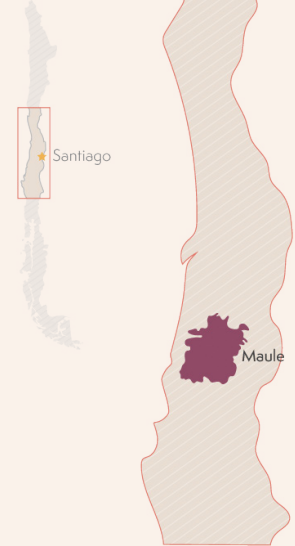
**San Ignacio
Maule Valley, Chile**

12% Alc. by Vol.



93 pts - *Tim Atkin*
93 pts - *Vinous*
92 pts - *Descorchados*

CHILE



TASTING NOTES

Pale ruby red in color. On the nose, it is fragrant, with abundant floral notes and red fruit like fresh raspberries, blending with herbal aromas and soft spices. On the palate, it is a wine that stands out for its lightness and freshness, with a texture of slightly grippy yet approachable tannins.

PAIRING SUGGESTIONS

Ideal as an aperitif with arrollado de huaso (pork roll) or for a main course such as a chickpea stew.

WINEMAKING & TECHNICAL DATA

FERMENTATION: 20% whole cluster ferment, wild yeast. Infusion extraction (very gentle).

AGING: Aged for 8 months in concrete eggs (50%) and French oak old barrels. Bottled unfiltered.

PH: 3.56 | **TA:** 4.1

BOTTLING DATE: February 2024