

J. BOUCHON

PAIS SALVAJE BLANCO 2021

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.

WINERY BACKGROUND: Wine and Spirits "Top 100 Wineries of 2021"

Bouchon Family Wines began in the late 19th century when young viticulturist Emile Bouchon left Bordeaux, France for Chile. Today, Julio Bouchon and his children carry on their 4th generation family winemaking tradition in the Maule Valley. With their in-depth soil research and innovative winemaking, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

Each J. Bouchon wine is certified sustainable by the Wines of Chile Sustainability Code. The winery practices sustainable farming along with use of horse-plowed fields and dry farming to preserve their historic vineyards.

VINEYARD & WINEMAKING DETAILS: Pais Salvaje blanco is a wine born from a second wild discovery within J Bouchon's Pais 'jungle' vines. After their first harvest of Pais Salvaje red in 2015, the 2016 harvest began and they realized that certain clusters of these wild vines were much lighter in color than others. They decided to harvest and vinify these lighter clusters separately. The wine is fermented and aged for 6 months in an ancient tinaja (clay amphora) with native yeast with no filtration.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Enjoy with grilled fish, light sauced pasta or a fresh summer salad.



VINTAGE 2021

VARIETAL COMPOSITION

100% Pais

AVG. VINEYARD ELEVATION

630 feet

AVG. AGE OF VINES 123 years

ALCOHOL 12%

CASES IMPORTED 150

SUGGESTED RETAIL PRICE \$20

UPC 835603003185



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