

# J. BOUCHON

## PAIS SALVAJE BLANCO 2019

Never been touched by the human hand, these Pais vines grow wildly in the trees next to the vineyards. White Pais clusters were discovered in these wild vines and vinified separately from the red clusters. Pais Salvaje blanco was born.

**WINERY BACKGROUND:** 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.

**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.



**90+ POINTS**

*The Wine Advocate, February 2020*

**VINTAGE** 2019

**VARIETAL COMPOSITION**

100% Pais

**AVG. VINEYARD ELEVATION**

630 feet

**AVG. AGE OF VINES** 121 years

**ALCOHOL** 12%

**CASES IMPORTED** 150

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603003185



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