



Nativus País Red 2021

100% País

Secano Interior
Alcohol: 13.5%

Profile

Beautiful cherry red, bright colour. In the nose you find floral notes, native strawberry and cherry and in the mouth you can feel a young wine with a light body, pleasant tannins and a sensation of sweetness.

Terroir

NATIVUS País was created to honour one of the oldest varieties of their traditional viticulture, which is born from ancient plants erecting their head on old, thick and twisted trunks. Vineyards that usually settle on poor, dry, hilly soils, where the deep roots manage to find the water and nutrients that the rainfed accumulates. And it is this rusticity of the País grape, which is exalted in our wine legislation with its special DO status, in which it can only be called by its name on the label, when it comes from the SECANO INTERIOR areas between the Mataquito and Bío -Bio rivers; there where it generates wines with higher alcohol, low acidity, and powerful tannins.

Harvest & Winemaking

Harvested by hand, it is made a traditional winemaking in red, but with moderate temperatures (24-26 ° C) and uncovered early to retain the fruit and not extract its rustic tannins. Due to its naturally low acidity, malolactic fermentation is quite fast. Once the vinification is finished, it is stored in a cement vat with a racking or soutirage program to clean or clarify the wine naturally. Finally it is bottled before the year to maintain the youth of the wine.

Tasting notes

Strawberry | Cherry | Floral notes | sweetness (dry wine)

Tips

Serving Temperature: 12° - 14°C

Decanting: None

Food pairing: Special to pair our most traditional foods, such as empanadas, vegetable and meat stews (tomaticán), potato omelette, stuffed zucchini, lentils, chickpeas.

When to drink: between now and 2025

