



Nativus País White 2022

100% País

Secano Interior
Alcohol: 12%

Profile

Pale yellow, bright. In the glass with light aromas of white flowers and hints of quince. In the palate you will discover a light wine, medium acidity and with a soft touch of sweetness. Easy drinking perfect for sharing.

Terroir

Nativus White is made of País grape, also known as Mission or Criolla, however in Chile its received the name País. Planted by Spanish conquerors during the colonization and being the starting grape of the vinification traditions in Chile.

Harvest & Winemaking

For this wine, we harvest from those vineyards closer to the canals that received more water, or those in more humid sectors, where the berries are larger and less colored. The harvest is manual, the grape is destemmed, ground and cooled to be immediately pressed, with which a very clear and colorless juice is obtained. Alcoholic fermentation (FA) takes place at a controlled temperature between 16-18 ° C and in closed tanks to keep it without oxidation, and in this way take care of the delicate aromas that are produced. About 10 days later, at the end of the FA, the wine is sulphited and racked to separate the heavier waste. This wine is preferably kept in a stainless-steel tank, and once it is bottled it is clarified, filtered and stabilized at tartaric precipitation. Bottling is done with sterile in-line filtration.

Tasting notes

White flowers | Quince | sweetness (dry wine)

Tips

Serving Temperature: 7° - 10°C

Decanting: None

Food pairing: Perfect on it's own, with summer salads - chicken, prawn, tuna

When to drink: between now and 2025

