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POINTS
Vinous

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Tim Atkin



J. BOUCHON PAIS SALVAJE

20
22

 CATEGORY: Unexpected Reds

Never been touched by the human hand, these Pais vines grow wildly in the trees next to the vineyards. 100% organic, 100% dry-farmed, 100% wild.

WINEMAKING DETAILS

VARIETAL: 100% País

PH: 3.65

REGION: Maule

ALCOHOL: 12

AVG. ELEVATION: 630

SIZE: 6/750ml

AVG. AGE OF VINES: 124

UPC: 835603002683

VINIFICATION: Fermentation with native yeasts without additives, clarification or filtration.

HARVEST DETAILS: Handpicked from the native wild vines using ladders and small boxes.

TERROIR: Old soil composed of granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other mineral. 28 miles from Pacific Ocean.

SUSTAINABILITY: J. Bouchon wines are 100% Certified Sustainable by the Wines of Chile Sustainability Code.

TASTING NOTES AND PAIRINGS

- Vibrant notes of red fruits, cherry, wild strawberry with floral notes.
- Fresh mouthfeel, with a nice balance and a rustic long finish.
- Try with: barbeque and all types of sausage.



WINERY OVERVIEW

J. Bouchon is a 4th generation, family-owned winery and leads Chile's wine evolution by revitalizing ancient Pais vines in the Maule Valley to preserve their ancestral viticulture and transform Chile's modern wine chapter with a reach to the past.

The winemaking team focuses on extensive soil research in the vineyards to bring quality and a sense of place to their wines that are truly unique to Maule.

