



CLIMATE

Mediterranean climate influenced by maritime breezes from the Pacific Ocean and cold winds from the Andes Mountains. This thermal oscillation effectively moderates maximum temperatures and serves as a controlling factor in the development of País grapes. The strategic location of the Maule Valley, with an average annual precipitation of 200 mm, is ideal for the gradual and mineral maturation of our historic grapes.

VITICULTURE

Grape: 100% País

Vineyard Age: 100 years

Training System: Head-trained

Yield: 5 Tons/Ha

Harvest Type: Manual harvest during the last week of February and early March.

Location: Cauquenes.

VINIFICATION

Alcoholic Fermentation: Initiated by selected yeasts in stainless steel tanks. Fermentation takes place through the "charmat" system at controlled temperatures between 12 - 15°C.

Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.

TASTING NOTE

Visual: Pale apricot with pinkish hues.

Nose: Citrus aromas combined with red fruits and toasted bread.

Palate: The palate entry is mixed due to the dry and refreshing sensation generated by its citrus origins. Its red fruits, medium texture, fine and elegant bubbles, contribute to a rounded and sweetened mouthfeel.

Pairing: Fresh and light appetizers, sushi, seafood, and fish.

Service T°: 12°C



STORED IN
ISOBARIC
STAINLESS STEEL
TANKS

RESIDUAL SUGAR	6-14,5 g/L
ALCOHOL	12,5%



Descorchados
2021



Mesa de cata
La CAV 2021



Mesa de cata
La CAV 2023



James Suckling
2023



Descorchados
2022



Descorchados
2023



Mesa de cata
La CAV 2024