

NARANJO – GONZÁLEZ BASTIAS

Central Valley



APPELLATION: Valle del Maule

BLEND: Pink Moscatel (40%), Torontel (40%), País (20%)

WINEMAKER: José Luis Gómez Bastías and Daniela Lorenzo

VINEYARD: _____

The grapes for this wine are from 200 years old bush vines growing on their own roots. They're dry farmed. Soil is river sand on granitic bedrock brought down by the River Maule. The vineyards are 44km inland so get some fresh air from the Pacific, which dries the vines and keeps them healthy.

VITICULTURE: _____

The farming is uncertified organic. They work sustainably creating a balanced ecosystem, vineyards are also home to fruit trees and wildlife, sheep control the grass and provide natural fertiliser.

WINEMAKING: _____

After hand-picking the Moscatel and Torontel are destemmed and crushed with a traditional zaranda, a wooden grid that acts as de-stemmer. They add País juice and fermentation is with native yeasts in open lagares, during this time the grapes are trodden by foot. The Moscatel and Torontel are macerated on their skins for 30 days; there are daily manual punch-downs. The wine is then aged for 6 months in old Chilean Raulí oak foudre, before hand-bottling without filtration and with a small amount of sulphur.



WEBSITE: <http://www.vinosgonzalezbastias.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Peach and orange peel on the nose. Juicy and fresh with a long tasty finish. Works well with spicy food, sweet and sour dishes and some desserts.