

# PAÍS – DOMINIO DEL CUARZO

Ñipas



**APPELLATION:** Itata

**BLEND:** País

**WINEMAKER:** Felipe Ramirez

**VINEYARD:** \_\_\_\_\_

Grapes come from a single, dry-farmed vineyard of very old bushvines that was planted in 1890 in Ñipas. The vineyard is less than one hectare in size, with silty, volcanic black basalt soils. Climate is Mediterranean, but with plenty of rainfall.

**VITICULTURE:** \_\_\_\_\_

Viticulture is sustainable, no herbicides or pesticides are used.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested before fermenting whole cluster with native yeasts in concrete tanks with no temperature control for 18 days. The wine is then aged for 12 months in neutral oak barrels before bottling unfiltered and unfiltered with just a touch of sulphur at bottling.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Pale in the glass but sultry and serious on the nose, it has aromas of wild thyme, crushed rocks and some sour cherry notes. On the palate, it has crunchy fruit, rocky, stony notes and minerally tannins. Complex and brooding, this is no glou glou País.