

PINO ROMÁN

2023 PAIS

Region: Itata
Sub-region: Trehuaco
Geography: Coastal Mountain Range
Agroecological Zone: Coastal Rainfed

VINEYARD

The vineyard is located on slopes of granite soil, without irrigation (dry-farmed), cultivated as bush vines (goblet) and on original rootstock (franc de pied), phylloxera free.

Vine age: 60+
Surface: 3 hectares (ha)
Plants/ha: 5,000
Yield: 6,000 kg/ha
Elevation: 161 meters above sea level
Average slope: 12.8%
Orientation: 135°
Lithostratigraphy: Plutonic or intrusive rocks
Rock: Batholith
Winegrower: Eliana Sanhueza

WINEMAKING

After harvest, once the grapes are in the cellar, they are de-stemmed and placed in open vat for the maceration with no temperature control, no added yeasts and no use of sulphites. After fermentation, the must goes to stainless steel vat. Before bottling, the wine rests for 10 months for natural fining. During bottling a small addition of sulfur (less than 15 mg/L in total) and aged at least 3 months in the bottle.

ABV: 11.5%
Varietal: 100% Pais



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