# MILLAPOA



### País 2019 BIO BIO VALLEY

**GRAPE VARIETIES:** País DATE GRAPES PICKED: April 17

ORIGIN: Bío Bío Valley, Dry Farming Area **BOTTLES PRODUCED: 2.000 bottles** 

#### **TASTING NOTES**

On the nose you will find endless aromas reminiscent of the Chilean forest, herbal teas and wild berries. The palate is rustic, rough, marked by

#### **SERVING SUGGESTIONS**

Charcuterie, stews, sausages and rice.

#### **TECHNICAL DATA**

Alcohol level: 12,5 Ph: 3,7

Acidity level: 5,0 grs. /L (as tartaric) RS: 1 gr. /L.

FORMATS AVAILABLE: 75 cl

#### **VINIFICATION**

Maceration Time: 16 days

Type of fermentation: Alcoholic fermentation in raulí winery. Ancestral

de-stemming with a sieve.

Length of fermentation: 11 days with native yeast.

Fermentation temperature: 22°C

Bottling date: Mayo 2020

Aging: Concrete egg for 12 months. Allergen information: Contains sulfites.

Properly stored, the wine will hold its potential for the next:

10 years

#### **VINTAGE 2019**

The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a **GOOD YEAR** 

# MILLAPOA

### País 2019 BIO BIO VALLEY

#### **HISTORY**

Millapoa is a time capsule. Its vineyards of origin in Bío Bío Valley are a hundred years old, witnesses to a chapter in history that spans a century. This is the story we want to tell today, about the farmers who dedicated their lives to working this land in the early 19th century. The river was their greatest ally, the only way of reaching nearby villages where they sold their most precious commodity: wine. By continuing the legacy of our traditions, we feel part of something special. In every cluster of País grapes, we find the experience of those who forged this path and are no longer with us.

#### **VINEYARDS**

The vineyard is located on the south bank of the Bio Bio river, in the town of Millapoa and is over 100 years old. Its coordinates are -. They are two slopes of north and north-east exposure. These vines represent the special viticulture of the area, with higher pruning than in Itata, for example, since the risk of frost is greater.

#### MILLAPOA VINEYARD

Location: Millapo sector, Nacimiento, Bio Bio Valley.

Coordinates: 37 ° 23'33''S 72 ° 40'39''O

Elevation: 90 meters above sea level Distance from the coast: 50 Kilometers

Area: 4 ha

Planting date: Undetermined Plantation framework: Variable

Driving system: Glass

**Soil:** Soils are of granite origin, with different clay contents. There is a great diversity of granites. Loamy to sandy loam texture and depths greater than one meter. The topography is undulating, giving different degrees of exposure. Very low fertility soils.

**Climatology:** cold Mediterranean climate with well defined seasons. Rainfall of around 1.000 mm concentrated in the winter months.