

MILLAPOA



País 2020

BIO BIO VALLEY

TYPE OF WINE: Red

GRAPE VARIETIES: País

DATE GRAPES PICKED: March 26

ORIGIN: Bío Bío Valley, Dry Farming Area

BOTTLES PRODUCED: 2.000

TASTING NOTE

The nose displays countless aromas reminiscent of the Chilean forest, herbal teas, and wild fruit. The palate is rustic and rough, expressing the use of traditional zaranda bamboo mats in the winemaking.

SERVING SUGGESTIONS

Charcuterie, stews, sausages and rice.

TECHNICAL DETAILS

Alcohol content: 12.4% ABV

pH: 3.66

Total acidity: 4.1 g/L (tartaric acid)

Residual sugar: 1.8 gr/L

No sulfites added during production.

(*) Laboratory analyses done by MT Chile

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 16 days

Type of fermentation: Alcoholic fermentation in lagares (open containers made from raulí wood). Destemmed in the traditional way using a zaranda (bamboo mat).

Length of fermentation: 11 days, with native yeast.

Fermentation temperature: 22°C

Aging: In concrete eggs for 14 months.

Stored under good conditions, it will maintain its potential for the next: 10 years.

Bottling date: September 2021

AWARDS AND SCORES

2020 vintage: 92 pts - Vinous Media (ARGENTINA)

2019 vintage: 92 pts - Tim Atkin (UK)

91 pts - Wine Advocate (USA)

94 pts - Descorchados (CHILE)



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2020 VINTAGE

The yield levels of certain vineyards were significantly impacted by the prolonged water shortage affecting a large part of the country, in addition to the severe frosts that occurred between September and November 2019 and the high temperatures in months where this was not expected, resulting in bringing the anticipated harvest date forward for this vintage. In the case of Bío Bío, the summer was hotter than normal, resulting in the rapid ripening of the grapes, which put us under pressure to harvest earlier to maintain the acidity.

STORYTELLING

Millapoa is a time capsule. Its vineyards, located in the Bío Bío Valley, are witnesses to a story that began over 100 years ago and that we want to tell today.

In the early 19th century, the farmers who tirelessly worked this land found a vital ally in the river, as it was the only way they could reach the nearby towns to sell their wine, their great treasure.

Maintaining the legacy of tradition is what makes us feel exceptional. Each bunch of País grapes reflects the experience of those who started down this path and are no longer with us today.

VINEYARDS

The over 100-year-old vineyard is located on the southern bank of the Bío Bío River, in the municipality of Millapoa. Its coordinates are 37°23'33" S 72°40'39" W. There are two slopes with northern and northeastern exposure. These vines represent the special winegrowing in this area, with higher pruning than in Itata, for example, as there is a greater risk of frost.

MILLAPOA VINEYARD

| | |
|--------------------------|--|
| Location: | Millapoa sector, Nacimiento, Bio Bio Valley. |
| Coordinates: | 37 ° 23'33"S 72 ° 40'39"W |
| Elevation: | 90 meters above sea level |
| Distance from the coast: | 50 Kilometers |
| Area: | 4 ha |
| Year of planting: | Undetermined |
| Planting density: | Variable |
| Training system: | Gobelet |
| Yield: | 0.5 to 1 kilo per plant |

Soil: The soils are granite in origin, with varied clay content and very low fertility. There is a wide variety of granites. The texture is silty loam to sandy loam and the depths are more than one meter. The topography is undulating, providing different degrees of exposure.

Climate Conditions: Cold Mediterranean climate with well-defined seasons. Rainfall around 1000 mm concentrated in the winter months.



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