

El Perla 2016
Carignan - Pais

Production: 7,000 bottles

BISOGNO

W I N E S



El Perla comes from the ancestral, dry farmed, head trained vines. It blends the soft structure and freshness of Carignan, with the rustic quality and high acidity of Pais.

Grapes are sourced from the cooler areas of Cauquenes, Maule. It makes for a fresh and authentic, easy drinking wine, which pairs well with a variety of dishes.

DO:
Maule Valley, Chile
Coronel de Maule, Cauquenes

Grape Varieties:
60% Pais
40% Carignan

This wine represents the traditional blend of the Coastal Maule region. It is characterized by an aromatic nose, fresh fruit, and a distinct oceanic influence.

Vinification

The wine was hand harvested the second week of March and fermented in concrete, slowly and only using natural yeast. A portion of the wine (15%) is separated and aged in used oak barrels, on its lees, for a year, which adds volume and aromatic complexity.

The goal is to present a fresh, yet complex and rustic wine, that reflects the rich history of the dry farmed Coastal Maule vineyards.

Alcohol: 13.3%
Acidity: 3.61 g/l
pH: 3.43
Residual Sugar: 2.08 g

Terroir

The vineyard sits atop the highest peaks of the coastal mountain range. It has a Mediterranean climate and a strong oceanic influence due to its proximity to the Pacific Ocean (20mi).

The vines are planted on the cooler slopes, with less sunlight hours. This gives the grapes a spicy character, fresh and complex, of high acidity and great rusticity.

The topography of the region allows the grapes to be sourced from cooler plots, with less sun hours. This provides the wine with a spicy character, fresh and complex fruit notes, high acidity, volume and great rusticity.

The soil on these rolling hills is comprised of old granite, a high presence of quartz, silica and oxidized iron, which gives it a high minerality, unique in Chile.

Finally, this area is known for traditional, minimal intervention viticulture, with a deep understanding of nature's cycles. All of the vines are over 100 years old, head trained, dry farmed, and hand harvested.