CoPa País, Valle de Itata 2021

CCO0052021

CoPa

— Rio Itata, Chile

Essential reference for South American wine, super old vine and characterful País

Production

100% País, from dry farmed vines which are estimated to be over 150 years old. Grapes are hand picked and destemmed and put in to open top wooden tanks where slow alcoholic fermentation takes place over 18 days with soft pump overs to avoid extraction. Malolactic fermentation takes place and the wine is aged in concrete eggs and old French oak barrels for 18 months.

Tasting note

Red fruit aromas such as cherries and wild herbs, with an earthy hint. The palate shows bright red cherry fruit with some savoury garrigue notes with firm and gentle tannins to provide structured and balanced. An elegant and complex wine that is reminiscent of Chile´s native forest.

Food Match

Works well with Mediterranean dishes, oily fish or chargrilled vegetable dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valle De Itata

Winemaker:
Rodrigo Concha

Grape Varieties:
País 100%

Suitable for:
Vegan

Bottle Barcode:
0658325392357