



1215 Wine Bar & Coffee Lab

Estacion Yumbel, País "Quinta de Unihue" 2020

Varietal:

País

Region:

Biobio Valley, Chile

Farming:

Practicing Organic

Soil Type:

Volcanic Sand (Granitic)

Fermentation:

Pipas of Raulí (large Chilean wood barrel),
Stainless Steel

Dry/Sweet:

Dry

Body:

2/5

Acid:

4/5

Tannin:

2/5

ABOUT THE WINE

About Quinta de Unihue: This bottling of País hails from the same vineyards as the others but enjoys more granitic soils mixed in with the volcanic than the others. It also comes from a much older and smaller section of the vineyards, with 200+ year-old vines coming from about half a hectare planted on a very steep slope. This wine also follows the pipeño tradition and starts out in pipas for fermentation and then is aged in a combination of old neutral oak barrels (minimum 6th use to ensure no oak tannins seep into the final product) and stainless-steel tanks for about 7 months. This wine is a bit more mature with deep fruity and earthy notes balancing themselves perfectly.

Notes of red and blue fruit with just a hint of funk, herbs, and a dusty finish.

