



## 1215 Wine Bar & Coffee Lab

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### Estacion Yumbel, "Juana Rosa" País 2021

**Varietal:**

País

**Region:**

Biobio Valley, Chile

**Farming:**

Practicing Organic

**Soil Type:**

Volcanic Sand

**Fermentation:**

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

**Dry/Sweet:**

Dry

**Body:**

2/5

**Acid:**

4/5

**Tannin:**

2/5

## ABOUT THE WINE

About Juana Rosa: This País comes from an area of the vineyard with a prevalence of Basalt based volcanic soil and is destemmed before fermentation first in the local tradition of using pipas, then it's aged in stainless steel. The difference between this and the Quinta de Unihue, or even the one we're currently pouring by the glass is quite remarkable. This one also may be the staff's favorite as its complex smokey scotch like finish is so unique and intriguing.

Funky tart red fruit transitions into a smokey scotch like finish. Super cool!

