



**País 2019 - 215 BC Ferment**  
Secano Interior – Cauquenes  
Single Ferment Series

“ País - dry-farmed in Chile since 1548 ”  
Village wine - 4 farms one wine

- Alcohol: 13 % vol
- pH: 2,98
- Acidity: 4,56 g/l
- Residual sugar: 1,30 g/l
- 3 517 bottles filled
- 14 barrels



**In a nutshell**

- A winery was making País in Portezuelo in 1548. (documented)
- Cab Sauv (cross of CF & SB) is documented from 1763 (near Bordeaux)
- The difference: 1763 – 1548 = 215 thus: 215 yrs before Cabernet

Single Ferment Series wines include fruit from more than one parcel or vineyard site and are (co-fermented) “in one single ferment” All of the fruit does not enter the tank at same time and we simply stack on top of the fermenting tank when the next fruit is ripe -- one single ferment one single wine.

**What you need to know**

**The Vineyard & Farming**

- 4 farms on hillsides near Sauzal, Puico Bajo & Alto, Truquilemu
- Ancestral farming by hand and horse [ originario ]

<b>Winemaking:</b>	<ul style="list-style-type: none"><li>- Naturally fermented with native yeasts</li><li>- Conical fermenters - open top lagars</li><li>- Caps punched down by hand</li><li>- Lignified stems re-introduced after crush (to avoid carbonic maceration)</li><li>- Fermented outside for cooler temp</li><li>- Pinch of sulfites after Malolactic</li></ul>
<b>Elevage:</b>	Aged in neutral [very] old barrels over one winter
<b>Appellation:</b>	Secano Interior – Cauquenes
<b>Varietal:</b>	País from four farms
<b>Color:</b>	Saucy ruby
<b>Personality:</b>	Understated youngster from an old family
<b>How many lots?</b>	A single fermentation for a single lot called: 215 BC Ferment
<b>Previous Bottlings</b>	Single Ferment País – 2018 Single Ferment País – 2017 Single Ferment País – 2016 Single Ferment País – 2015
<b>Ageability</b>	2019 vintage will age 5-6 years, but the wine is made to be drunk today upon release in 2020 Perspective: Our 2015 is beginning to display some tertiary notes and demonstrate that País can have the stuffing to improve over several years.
<b>Best drinking</b>	House: 2020-2025

## The Vintage

In Maule besides some frosts 2019 was a rather ideal vintage in many respects. But after so many raved about 2018 it was difficult to convince anyone. Some years, more important than the weather and rains there are other factors to weigh in. For 2019 we had a full posse of people working with us full time that allowed us prepare and work the vines like never before -- at our pace with our people. Preparation trumped the weather.

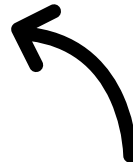
Such old vines drink deep and this the roots act like shock absorbers. Dates vary but fruit is far more consistent than modern higher density plantings.

## House note

This País is a little darker [more serious] than many País out there with more complexity and depth, ripe flavors and round tannins. It does not have the rusticity, but rather the true character of the grape grown on granite soils.

## Hashtag

#gwcopais



*Scan me!*

## Critics Notes

### La Cav - Mesa de Cata

País 2019 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment **94 Pts**

Ojo cereza. Nariz a moras, violeta, higos secos, frutilla. En la boca es jugoso, de cuerpo medio, sabroso, leve rugosidad.



### Descorchados - Patricio Tapia

País 2019 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment **93 Pts**

This país comes from four vineyards, one in Truquilemu in one of the coolest areas of Maule, and the other in Sauzal. The combination works in a país with lots of fruit and lots of freshness as well as a very tame texture. The variety's fierce and rustic tannins come through near the finish here, and everything up to that point is smooth and refreshing.



### Vinous - Joaquín Hidalgo

País 2019 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment **92 Pts**

The 2019 País 215 BC Ferment Single Ferment Series comes from Cauquenes, in the dry-farming area of Secano Interior, Maule, and was fermented in open tanks before aging in neutral barrels. Bright purple in the glass. The ripe, liqueur-like aromas include plum and sour cherry with hints of earth and stalk (from the fermentation). Flavorful on the palate with grippy tannins and a compact flow, it is as intense and flavorful as you'd expect from a País, only with the rustic quality smoothed out and replaced with flavor.



## Notes on Previous Vintages from this parcel

### **Wine Advocate – Robert Parker #247**

**País 2018 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment 92 Pts**

The 2018 País 215 BC Ferment is part of the Single Ferment Series, meaning the wine is produced with fruit from different vineyards (three vineyards and different zones in this case, mostly in Cauquenes, crossing into Empedrado) fermented together, and the 215 BC means the País grape was there 215 years before Cabernet. They decided to develop this series to be able to sell an affordable wine but still pay the growers a decent price for their grapes. The second and third batches of fruit were added when they were ready and put on top of the tank already fermenting. One continuous ferment.

This feels darker and more serious than the majority of País out there, aged in old barrels for one winter. It has more complexity and depth, ripe flavors and round tannins, without any rusticity, but with the character of the grape and the granite soils. It has moderate alcohol and great balance, with a lively palate and great purity. 2018 was described by winemaker Derek Mossman with just one word: glorious. They produced 16 barrels of this that filled 4,624 bottles in January 2019. The quality here sets the bar for the 2018s to come.

### **Wine Advocate – Robert Parker #239**

**País 2017 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment 92 Pts**

The name of the País bottling changes with each vintage, and the one from 2017 is the 2017 País 215 BC Ferment, which refers to the time País arrived "before Cabernet" (215 years before!). 2017 was the year of the terrible fires in Chile, and many vineyards were affected; in many cases, the vineyards acted as fire breaks with their greenness. In this case, the grapes were too green when the fire occurred, and as a result, there are no traces of smoke here. The wines in the Ferment series are co-fermentations of grapes from different vineyards, and the vineyards that were used for this wine are different—both are from Portezuelo and were harvested earlier because of the heat of the year and the fires. The wine is super fresh and clean and is also softer, more floral, less rustic and with more finesse than the 2015 I tasted next to it. The quality of the tannins is superb. 7,872 bottles were filled in December 2017.

### **Descorchados - Patricio Tapia**

**País 2016 - 215 BC Ferment – Secano Interior Cauquenes - Single Ferment 92 Pts**

Sirvan este país bien fresco, para apagar la sed y aprovechar sus deliciosos sabores frutales y terrosos.

## Anecdotal narrative

País - made in Chile since 1548 Just think about that: 1548

- Michael Angelo was busy painting Vatican ceilings (It was the Renaissance)
- King Henry 8<sup>th</sup> (died the year before in 1547)
- Mary was Queen of Scotland
- The Book of Common Prayer was published the following year in 1549
  
- Copernicus had published *De revolutionibus orbium coelestium* suggesting the earth moves around the sun 5 years before—but the idea was not yet accepted

Jacques Cartier, on his third voyage to ‘Canada’, was busy establishing the first French colony in the New World at Charlesbourg-Royal, modern Québec City. Jamestown, (Virginia) the first English colony would not be founded until 1607 – Plymouth in 1620.

In England there were four towns of more than 10,000 people: Norwich, Bristol, Newcastle and London [60,000]

Now, imagine such old vineyards [living patrimony] passed down over all this time — 20 human generations. Imagine them suffering from neglect. Not because they did not make wonderful wine but because of the exigencies of “modern business”. They are too small to fill a truck, too far away from a paved road. They cannot be worked with a tractor, nor picked by machine.”

Business exigencies and efficiencies aside -- we think good flavour is good business.