



**País - Cariñena 2019 - Phoenix Ferment
Secano Interior - Cauquenes
Single Ferment Series**



*Blanco de Tinto
Floral, focused and delicious.*



- Alcohol: 12,5 % vol
- pH: 3,48
- Acidity: 6,15 g/l
- Residual sugar: 1,30 g/l

- 2,994 bottles filled



In a nutshell

Phoenix is sourced from various families who form a part of our working team. It has become a kind of convoy picking day with small quantities picked in various sites. In this way we insure that more families benefit from the proper price paid for these grapes.

What you need to know

The Vineyard & Farming

- Three vineyard sites in Truquilemu (1 hectare) and Sauzal (1.5 hectares) and Purapel (1 hectare)
- 150 + years old bush-head vines
- Granitic soils / sub-soils have cracked granite that allow roots to drink deep down
- On the Coastal Range of mountains (not the Andes) much older and more importantly much slower to cool than the Andes ie crystals granite quartz ...

Winemaking:

- whole bunches pressed lightly in pneumatic press
- Naturally fermented with native yeasts
- The only closed-top fermenter wine we make.

- Once dry the wine stays on its lees for 8 weeks and we stir up the lees with a paddle once a week

| | |
|---------------------------|--|
| Elevation: | Aged in stainless steel |
| Appellation: | Secano Interior Cauquenes |
| Varietal: | 86 % Pais from two farms Truquilemu and Sauzal, and 14% Cariñena from Purapel |
| Color: | Straw |
| Personality: | A once quirky teenager has blossomed |
| How many lots? | One is enough |
| Previous Bottlings | Phoenix Ferment País – 2018 Phoenix Ferment País – 2017 |
| Ageability | 2019 vintage will evolve for 2-3 years, but the wine is made to be drunk today upon release in 2020 A small public has begun requesting old vintages as they go nutty a wonderful way |
| Best drinking | House: 2020-2023 |

The Vintage

- We picked Phoenix earlier
- 2019 was an ideal vintage in many respects.
- Beyond the weather and rains each harvest has other factors to weigh in.
- In 2019 we had a full posse of people working with us that allowed us to prune, pick at our speed with our people.

Hashtag
#gwco



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House note

This wine will likely surprise you as it did us when we first made it. It's surprisingly floral and aromatic, fresh and clean, with a vibrant palate, focused and delicious.

Critics Notes

La Cav – Mesa de Cata

Pais-Cariñena Phoenix Ferment 2019 - Secano Interior Cauquenes 93 Pts

Amarillo plata. Nariz perfumada a flores blancas, notas cítricas, frutillas verdes, guindas ácidas. En la boca es jugoso, lineal, de una boca sabroso, algo tenso y con amargor en el fondo.



Notes on Previous Vintages of this wine

Wine Advocate – Robert Parker #247

Pais-Cariñena Phoenix Ferment 2018 - Secano Interior Cauquenes 92 Pts

Their blanc de noirs contains a significant amount of Cariñena in 2018, so it is mentioned on the label of the 2018 País-Cariñena Phoenix Ferment from their Single Ferment Series, wines that continue to be sourced from more than one parcel or vineyard site and are (co-fermented) "in one single ferment." In the (interesting) words of winemaker Derek Mossman, "the idea is to make something like a live recording, hence without tweaking nor dubbing afterward and with multiple microphones"! The 2017 was quite successful, so they picked some more País from Sauzal and some Cariñena from the Purapel vineyard. They pressed the whole clusters, and the only available press was quite big, so they needed to use no less than 4,500 kilos of grapes. It's surprisingly floral and aromatic, fresh and clean, with a vibrant palate, focused and delicious. 2,871 bottles were filled in October 2018.

Descorchados - Patricio Tapia

Pais-Cariñena Phoenix Ferment 2018 - Secano Interior Cauquenes 91 Pts

Un blanco hecho de tintos, este blend de 60% de país y 40% de cariñena, todo de viejas viñas en el secano del Maule y donde los racimos se prensan directo. Este vino se mueve por la boca con mucho frescor, acidez firme y algo de esa rusticidad de taninos que ambas cepas han dejado aquí, como un lindo recuerdo para acompañar mollejas.

Anecdotal narrative / rant

Story of Phoenix Ferment:

In 2017 we had terrible bush fires. After ten years working with small farmers they were our partners and our friends. And they were hit hard. Many felt the fires were worse than the earthquake because they never quit and kept coming back day after day.

When we realised there was a risk of smoke taint in the lighter Pais wine we decided to make a small experiment and make a blanco de tinto or blanc de noirs. With less skin contact we thought we could make something to sell.

So we organised a caravana style picking where we drove a truck from vineyard to vineyard where each farmer with family and neighbours helped fill a quota of gamelas aboard the truck

on route to cellar so various could benefit. We picked early (freshness) and we pressed very gently (champagne press whole bunches) and we waited...

The tanks were outside and it got cold and took forever to ferment. Months later it came dry and we finally got to taste.

We could smell small white flowers on the nose and the mouth had weight. Much to our surprise we realized we could sell such a wine and just needed a name. When an English friend heard the story it took him an instant: Phoenix Ferment.

What was an experiment, a work-around, a hail-Mary play worked.

Note – the first year we included less than 15% Cariñena so we could call it a Pais. The next vintage we included more than 1/3 Cariñena making a more serious wine with more weight and higher acid.