

Gonzalez Bastias Descabezado 2024

This 100% estate País is from a 200 year old single vineyard in the Maule region. The wine is bright, fresh, and crunchy with notes of raspberry, strawberry, and tart cranberries with a touch of lavender that leads into a refreshing palate of red fruit with an acid driven backbone. This unfiltered and unfined wine is made in a light, glou-glou style that can be served with a light chill.



Vintage: 2024
Varietal: 100% País
Case Production 12 pack: 420
Alcohol Content: 12%
Region / Location: Maule
Vineyard: González Bastías, 4 acres
Planted: Planted in approximately 1800
Altitude: 320 ft
Farming Practices: Organic
Soil Type: Sandy, Granitic soil
Trellis System: Bush Vines
Yield: 420
Stem Inclusion: Small amount
Yeast: Native
Winemaker: Jose Luis Gomez Bastias
Élevage: 6 months in a mix of concrete and stainless steel tanks
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: 3 days on the skins and then pressed and Lon, slow, low temp fermentation
UPC Code: 7804658070049

Daniela Lorenza and Jose Luis Gonzalez Bastias are the couple behind one of Chile's oldest, continuously family owned heritage País vines. They naturally farm 4 hectares of seventh generation País that was planted over 200 years ago. Their land is on the southern shore of the Maule River close to the coast of Consticucion, in the Western Maule Valley. Their soil is river stones on top of a granite bedrock. The winery and cellar are on property, and many Chilean vigneron have spent time lending a hand here. Gonzales Bastias produces rare examples of age-worthy, estate-grown, natural, handmade País-centric wines. They have historical and cultural relevance to Chile and are a reference point for Chilean Wine.