

Gonzalez Bastias Tinaja 2017

This 100% estate Pais is from a 200 year old single vineyard in the Maule region and is aged in amphora. The wine has a light purple hue with bright black and blue fruit on the nose packed with cinnamon, anise, coriander, turmeric, indian spices and something that is reminiscent of a christmas tree. Light hints of orange peel, milk chocolate, and blueberry dominate the palate that is held up with good tannin and nice fresh acid.



Vintage: 2017
Varietal: 100% País
Case Production 12 pack: 300
Alcohol Content: 12.90%
Region / Location: Maule
Vineyard: González Bastías, 4 acres
Planted: Planted in approximately 1800
Altitude: 320 ft
Farming Practices: Organic
Soil Type: Sandy
Trellis System: Head
Yield: 300
Stem Inclusion: Small amount
Yeast: Native
Winemaker: Jose Luis Gomez Bastias
Élevage: No oak
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: Wild ferment
UPC Code: 7804658070018

Daniela Lorenza and Jose Luis Gonzalez Bastias are the couple behind of one of Chile's oldest, continuously family owned heritage Pais vines. They naturally farm 4 hectares of seventh generation Pais 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 vigneronns have spent time lending a hand here. Gonzales Bastias produces rare examples of age-worthy, estate-grown, natural, handmade Pais-centric wines. They have historical and cultural relevance to Chile and are a reference point for Chilean Wine.