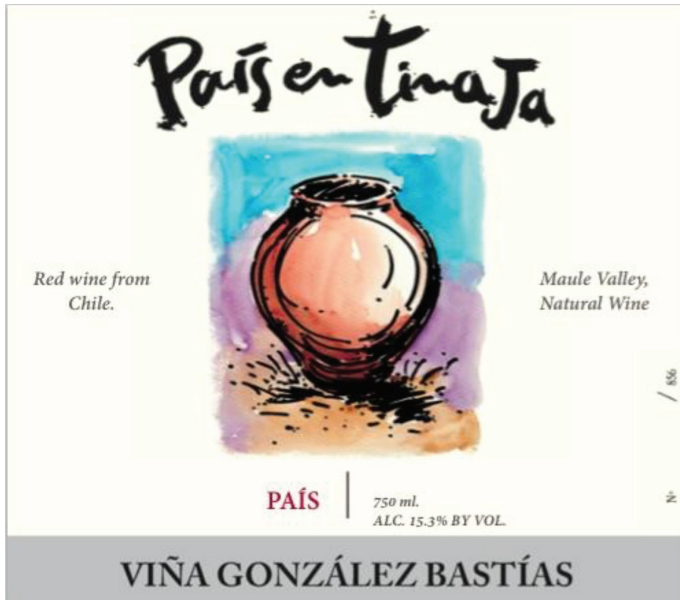


BASTÍAS TINAJA 2015



This 100% estate País 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.

Varietal: 100% País
Case Production 12 pack: 200
Alcohol Content: 15.20%
Region / Location: Maule / San Javier
Vineyard Name: González Bastías
Size: 4 acres
Age: Planted in approximately 1800
Altitude: 320 ft
Soil Type: Sandy
Trellis System: Head
Yield: .8 ton/acre
How: Hand picket, hand crushed, no machines, open fermenters, 7 or more punch downs for 7-10 days
Winemaker: Jose Luis Gomez Bastias
Oak Treatment: No oak
Age of the Barrel: 12 months in a clay amphora
Bottle Aging: Minimum 6 months
Maceration / Fermentation: Wild ferment

VIÑA GONZÁLEZ BASTÍAS

Gonzales Bastias is a town, and a small, family owned winery in Western Maule owned and operated by Jose Luis Bastias and Daniela Lorenzo. The property and vineyard are accessed by crossing the Maule River by canoe from the local train station between Talca and Constitucion. Jose's family planted their 4 hectare vineyard in the early 1800's and they have been cultivating it ever since. Jose farms and vinifies biodynamically and without the use of machines. All the fruit is pressed by hand over bamboo zarandas in to open top cement vats. The wines are then aged in either barrels or amphora. These wines are all made without corrections and without the addition of sulfur. Their País wines from their sandy, gravelly soil are some of the most unique expressions in Chile and are remnants of Chilean ancestry, which is in danger of extinction.

