



PUNTÍ FERRER  
FINE WINES CHILE

# PAÍS

## ESPUMANTE BRUT

### CLIMATE

*Mediterranean climate influenced by sea breezes from the Pacific Ocean and cold wind from the Andes Mountains. This thermal oscilation is the perfect moderator of the maximum temperatures and serves as an agent of the control and development of the "Pais" grapes. The strategic position of the Maule Valley, with an annual average of 200 mm of rains, is perfect for the gradual and mineral maturity of our historical "Pais" grapes.*

### VINICULTURE

*Vineyard Age: 100 years  
Conduction System: Bush Vines  
Performance: 5 Ton / Ha  
Harvest Type: Manually during the last week of February and begging of March.*

### VINIFICATION

*Alcoholic Fermentation: Started by selected yeasts in stainless steel tanks. The fermentation is carried out through the "Charmat" method at controlled temperatures between 12 - 15 ° C.  
Extraction: Traditional pump over techniques to respect the fruit natural properties.  
Storage: Stainless Steel Tanks.*

### TASTING NOTES

*Visual: Pale apricot color with pink notes.  
Nose: Citric aromas combined with red fruits and toasted bread.  
Mouth: The mouth entry is a mix of fresh and dry sensations that comes from the grape's citric origins. Its red fruits, medium texture, fine and elegant bubbles, are responsible of a round and sweet mouth.  
Pairing: Fresh and light appetizers, sushi, sashimi, seafood and fish.  
Serving T°: 12 ° C*

