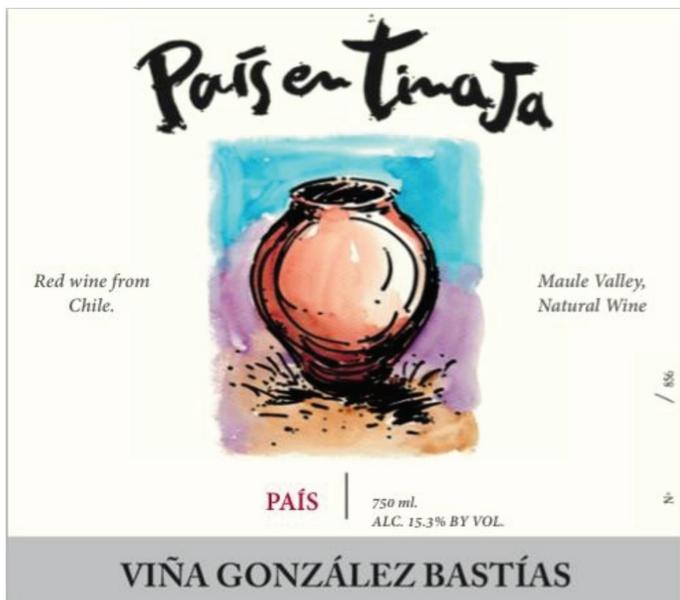


BASTÍAS TINAJA 2013



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.

