

# Gonzalez Bastias Descabezado 2024

This 100% estate Pais 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,  
Planted: Planted in approximately 1800  
Altitude: 320 ft  
Farming Practices: Organic  
Soil Type: Sandy, Granitic soil  
Trellis System: Bush Vines  
Yield: .8 ton/acre  
Stem Inclusion: Small amount  
Yeast: Native  
Winemaker: Gonzalez 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

## Gonzalez Bastias

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 vigneron 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.