

Pipeño 2017

Cacique Maravilla

Bío-Bío, Chile

Grapes: Pais (100%)

Profile: Light, red fruit, herbal, rustic. Slightly cloudy. The Pipeño style is unfinned, unfiltered, and bottled just before fermentation is finished to give it a slight spritz when opened. This is the traditional way of making wine in Southern Chile for centuries, a true and true farmer wine.

Pairing: Tomato based sauce, Tomatoes, Duck breast, Chicken, Cranberry based sauce, Cassoulet Cuisines: Chilean, Mexican, Peruvian, Portuguese, Sicilian, Korean, Polish

Farming: These vines were planted by the winemakers ancestors seven generations ago. The vines are not cut back and grow as they do in the wild.

Alc: 11.8%

Sulfur: 22ppm

Vineyard Age: 280 years

Case Production: 8333



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