



Indomita, Polero, Gran Reserva Pais, Itata, Chile, 2023

PRODUCER PROFILE

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood.

Yet this belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile. With vineyards the length of Chile, from Casablanca to Maipo as well as Maule and Itata, they take full advantage of the region's climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, Carignan from the Maule Valley, Pais in the Itata Valley and Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise wastewater and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.



VITICULTURE

This wine represents the expression of tradition and the terroir of the Itata Valley, approximately 500 km South from the city of Santiago. The origin of viticulture for Pais begins in this valley in southern Chile, with the uva grape plantations. The character of the wine evolves from its coastal proximity and high rainfall, these vineyards grow for decades without irrigation and without a trellising system. The rural minimal intervention viticultural traditions of southern Chile shine on in these low yielding vineyards.

WINEMAKING

During the vinification process, the objective is to keep the fruit intensity and freshness of the grapes. Fermented through the carbonic maceration process with whole bunches at 20 degrees Celsius. Once the alcoholic fermentation is half way through the process, the wine is racked and pressed, separating it from the skins. The remaining alcoholic fermentation is carried out without the skins, without pumping over until the residual sugar is transformed into alcohol.

Product code: 5687

TASTING NOTE

A mouth-watering Pais, that has a delicate and bright plum violet colour. On the nose there are fruity aromas, cherries and sour cherries overlaying a background of delicate candied fruit. A wine with a medium volume, delicate concentration and elegant softness. The fruit character is beautifully balanced with the alcohol and acidity which highlights the persistence, freshness and softness of the finish.

FOOD MATCHING

Ideal to serve with charcuterie, a hearty chilli or salads and fish.

TECHNICAL DETAILS

Varieties:

Pais 100%

Features:

Vegetarian

Vegan

Lightweight bottle

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 6 Months

Order online or email orders@alliancewine.com