

## Garage Wine Co. Single Ferment Series 215 BC Ferment País Chile 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2021  
**GRAPE** País/Blend  
**GEOGRAPHY** Not Europe  
**COUNTRY** Chile  
**LARGER REGION** Central Valley  
**SMALLER REGION** Maule

### Rationale

Whether you call it País, Criolla Chica, Mission, Negra Corriente, Negra Peruana. Or indeed, its original name- Listán Prieto- they are one in the same. Tracing its origins back to the Canary Islands in the 15th century, the grape is responsible for the earliest plantings in wine culture in the Americas. The grape is spiritually important in Chile where its presence in the Secano Interior of Maule, Itata and Bio Bio are the home of the country's oldest viticultural regions.

Until 2008, it was the second most widely planted grape in Chile. País was the backbone of Chile's wine industry until eyes began wandering to France in the 1800s. With the recent emphasis on improving quality, the grape has fallen out of favor. There is a movement, especially in Maule, to preserve País and treat it with more respect in the vineyard to produce lower yields. País makes wines with unique savory and meatier flavors. It is usually vinified rustically into a light to medium cherry-red, orange, or light pink wine with biting acidity.

Garage Wine began in Pilar and Derek Mossman's garage in 2001, when they made wine to enjoy with friends. Production expanded, but they still focus on small lot wines, particularly a series of Carignan and País field blends, from small parcels of old vines that belong to separate small growers or vigneronos whose families have been working these old vines by hand and horse for centuries.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Light  
**COLOR** Ruby  
**RIM VARIATION** Pink  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**TANNIN** Medium  
**TEXTURE** Round / Smooth  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Raspberry • Red / Sour Cherry • Pomegranate  
*Condition: Fresh, Ripe, Raisinated / Dried*

**BLACK FRUIT** Black Raspberry • Mulberry • Black Plum *Condition: Fresh, Raisinated / Dried*

**CITRUS FRUIT** Tangerine • Orange *Condition: Raisinated / Dried* *Part: Flesh, Peel / Zest*

**FLORAL** Lavender • Hibiscus • Violet *Condition: Dried, Fresh*

**GREEN VEGETABLE** Olive (Green) • Arugula

**OTHER VEGETABLE** Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf • Mushrooms (Brown)

**HERBAL** Oregano • Mint / Eucalyptus • Tobacco Leaf • Chicory

**OTHER SPICES** Licorice (Red) • Paprika / Pimenton • Licorice (Black)

**ORGANIC EARTH** Turned Dirt / Potting Soil • Compost • Dust

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Used Barrique

**OXIDATION/NUTTINESS** Almond / Marzipan • Pistachio