



VIÑA GONZÁLEZ BASTÍAS

Year Founded: 1800's

Region: Maule Valley, Chile

Winemaker/owner: Daniela Lorenzo & Jose Luis Gonzalez

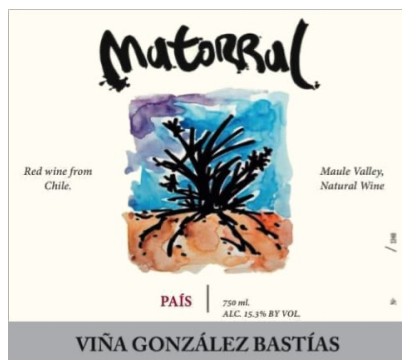
Fun Fact: José Luis Gómez Bastías is the fifth generation of peasants who cultivate the Pais strain and make wines with a natural process and 100% by hand.

-Organic, Natural, Sustainable-

Daniela Lorenzo and Jose Luis Gonzales Bastias are the couple behind one of Chile's oldest, continuously family owned heritage Pais vineyards. They 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 Constitucion, 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 vigneronos have spent time lending a hand here. The vineyard is dry farmed. All the fruit is pressed by hand over bamboo zarandas into 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. Gonzales Bastias produces rare examples of age-worthy, estate-grown, natural, handmade Pais-centric wines. They are steeped in historical and cultural relevance and are a reference point for Chilean Wine.



2019 Viña González Bastías 'Matorral', San Javier



100% estate Pais is from a 200-year-old single vineyard in the Maule region. Sweet notes of plum, almonds, anise and brown sugar on the nose with hints of pineapple sage, pine needles and brown sugar lead to a smooth, nicely balanced palate. This wine has a wild almost salve quality.

2022 Viña González Bastías Naranja, San Javier



40% Pink Moscatel, 40% Torontel, 20% Pais. Sandy and Granitic soil. Destemmed using a zaranda. Co-fermented, 60 days on the skins. Aged 6 months in Rauli. Unfiltered, unfined.

"An orange wine that was macerated with skins for 60 days, a style that is traditional in this region rather than inspired by what's done in other countries. But this wine is dry, while the old local wines used to have some sweetness. It goes very well with spicy food, and it's aromatic without being overwhelming. It has some tannin and bittersweet flavors and a dry finish." -Wine Enthusiast