



# GRANITO

## TASTING NOTES

Clean and bright yellow, with golden borders. It presents ripe lemon and pear aromas with a very distinctive mineral character. The mouthfeel is very elegant, fresh and delicate texture with a salty after taste.

It is fresh with a delicate texture.

*Enjoy with crab and rock fish.*

*Best before: It is recommended for serving it now, but until 5 years it could maintain its personality.*

*It is better, if it is served at 12-14°C.*

## DESCRIPTION

VINTAGE : 2019  
VALLEY : Maule  
BLEND : 100% Semillon

## VINEYARD

LAND : Batuco, 30 Kms from Pacific Ocean, 187 MASL  
BLOCK : 1  
SOIL : Granitic soil by decomposition of the mother rock, with high degree of feldspar and kaolinite.  
YIELD : 8.000 kg/ha  
HARVEST : Handpicked in small boxes (12kg) the 28th of March

## VINIFICATION

PRESSING : Whole bunch in vertical press  
FERMENTATION : In French oak between 15-18°C for 14 days with native yeast.  
AGING : 70% in Fudre of 2.500 lt and 30% in French barrels for 12 months.

## TECHNICAL DATA

ALCOHOL : 13,5°  
PH : 3,09  
ACIDITY : 1,23  
SUGAR : 6,3

