



GRANITO

TASTING NOTES

Intense bright red colour. It presents red fruit, pepper and graphite aromas. In the mouth it is a direct wine, where verticality and granular tannin stand out. An elegant wine, with great acidity and long persistent end.

Granito is a wine for special moments, to enjoy by itself or with red lean and white meat accompanied by champignon, cheese or herbs sauce. A further consumption is a combination with venison, wild boar and hare.

Best before: Endurance is 10 years and more

It is better, if it is served at 16 – 18°C, 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

VINTAGE	: 2018
VALLEY	: Maule
VARIETY	: 62% Cabernet Sauvignon, 38% Carménère

VINEYARD

LAND	: Mingre, dry costal area, 45 Kms from Pacific Ocean,
SOIL	: Very old soil, granitic sandy loam, formed from granite from de Coastal Mountains, full of quartz
YIELD	: 5.000 to 6.000 kg/ha
HARVEST	: Handpicked in small boxes (12kg) Cabernet S. during second week of april

VINIFICATION

COLD MACERATION:	96 hours at 10°C
FERMENTATION	: 14 days in concrete tanks at 24-28°C
POST ALCOHOLIC	
MACERATION	: 5 to 7 days
AGING	: 18 months in foudre, 1 year on the bottle

TECHNICAL DATA

ALCOHOL	: 13,5
PH	: 3,39
ACIDITY	: 5,55
SUGAR	: 3,14