

# GRANITO

# TASTING NOTES

Clean and brigth yellow, with golden borders. It presents ripe lemon and pear aromas with a very distinctive mineral character the mouthfeel it's 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 : 2020 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 feldstar and kaolinite.

YIELD : 8.000 kg/ha

HARVEST : Handpicked in small boxes (12kg) the 26th 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° PH : 3,16 ACIDITY : 6,27 SUGAR : 2,07

