



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 : 2019
Valley : Maule
Variety : 62% Cabernet Sauvignon, 38% Carménère

VINEYARD

Land : Mingre, dry coastal area, 45 Kms from Pacific Ocean, 193 MASL
: Very old soil, granitic sandy loam, formed from granite from de Coastal Moauntains, full of quartz and other minerals
Soil
Yield : 5.000 to 6.000 kg/ha
Harvest : Handpicked in small boxes (12kg) Cabernet S. during fourth week of april and Carménère during third 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 : 3,42
Acidity : 3,66
Sugar : 5,48