



# GRANITO



## TASTING NOTES

Intense bright red colour. It presents red fruit, pepper and dried herbs 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** : 2021  
**Valley** : Maule  
**Variety** : 65% Syrah, 20% Carignan, 15% Garnacha.

## 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** : By hand and transported in small 12 kg boxes, harvested according to grape variety and type of soil. ; Garnacha March 5, Syrah March 12 and Carignan March 16.

## VINIFICATION

**Cold Maceration** : 96 hours at 10°C.  
**Fermentation** : Concret tanks between 24–28 °C, for 14 days with native yeast, with 30% of the total with whole clusters.  
**Post alcoholic maceration** : 5 to 7 days.  
**Aging** : 18 months in foudre.

## TECHNICAL DATA

**Alcohol** : 14,0°  
**pH** : 3,49  
**Acidity** : 1,88  
**Sugar** : 5,3