



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 : 2022
Valley : Maule
Variety : 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 15th of March

VINIFICATION

Pressing : Whole bunch in vertical press
Fermentation : 50% in french oak and 50% in foudres between 15-18°C for 14 days with native yeast.
Aging : 50% in Foudre of 2.500 lt and 50% in French barrels for 14 months.

TECHNICAL DATA

Alcohol : 13,5°
pH : 3,20
Acidity : 1,54
Sugar : 6,56