

DAGAZ

GRANITO ESTATE

CARMENERE 2020

WINEMAKER | Marco Puyo

APPELLATION | Valle de Colchagua – Costa

VARIETY | 100% Carmenere

VINEYARD & SOIL

The Pumanque vineyard is located 34 kilometers (21 miles) away from the Pacific Ocean in a straight line, at an altitude of 238 meters (780 feet) above sea level. It has 5263 plants / hectare (2.131 plants/acre), 14 years old and is trained on vertical trellises and pruned in canes. The soil is composed of granite, with large amounts of quartz stones with different degrees of fragmentation. It is deep and permeable, which allows good root growth.

WEATHER CONDITIONS

The summer 2020 had average temperatures, but warmer than 2019, so the harvest was advanced by about 5 days. These temperatures allowed to have wines with nice structure, good tannins and fresh acidity.

VINIFICATION

The harvest began on April 7 and ended on April 17.

The yield was 1,7 kilos/plant.

In the winery bunches and berries were selected, followed by a cold soaking of 4 days at 8 ° C (46,4°F). Then fermentation for 12 days and maceration for 10 days.

AGING & BOTTLING

Aging for 15 months in second, third, and fourth use French oak barrels.

The bottling was made the third week of January 2022.

Bottles produced: 22.000.

ANALYSIS

Alcohol: 14,5

Total acidity (tartaric): 5,3 g/l

PH: 3,5

Residual sugar: 2,1 g/l

WINEMAKER NOTES

This 2020 Carmenere shows an intense ruby red color. On the nose it is elegant, with notes of blackberries, black pepper and cinnamon. Also notes of oak from the aging in barrels. In the mouth it is a wine with a good structure, pleasant acidity and with a persistent finish.

RECOGNITIONS



**Tim
Atkin** MW



**Descor
ChadOS**