

DAGAZ

KOLWE VINEYARD 2021

WINEMAKER | Marco Puyo

APPELLATION | Valle de Colchagua – Costa

VARIETY | 100% Cabernet Sauvignon

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.

CLIMATE CONDITIONS

Some rains during the spring 2020 and the cool conditions at the beginning of summer 2021 delayed ten days the bud breaking, also the flowering and veraison. Then, at the end of March the grapes were ripe and ready to pick.

VINIFICATION

The harvest began on March 22 and finished on April 20.

The yield was 1.5 kilograms / plant.

In the winery bunches and berries were selected, followed by a cold soaking of 7 days at 8 ° C (46,4°F). Then, fermentation for 12 days and maceration for 10 days.

AGING & BOTTLING

Aging for 20 months in 2.500lts French oak casks (fudres). The reason we aged the wine in oak casks is to have subtle aromas and flavors of oak, that serve as a complement to freshness, energy and expression of the "terroir" of the wine.

The bottling was made the third week of January 2023.

Bottles produced: 8.000.

ANALYSIS

Alcohol: 14,6

Total acidity (tartaric): 5,7 g/l

PH: 3,5

Residual sugar: 2,5 g/l

WINEMAKER NOTES

Intense ruby red color. Very complex in the nose, with red fruits, certain notes of spices and great mineral content coming from the granite that constitutes the soil. In the mouth it is elegant, with good structure, a lot of energy and good acidity. It is fresh, vibrant and juicy.

