

DAGAZ

GRANITO ESTATE

CARMENERE 2021



WINEMAKER | Marco Puyo

APPELLATION | Valle de Colchagua – Costa

VARIETY | 100% Carmeneré

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

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 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

Aging for 16 months in second, third, and fourth use French oak barrels.

Bottles produced: 22.000.

ANALYSIS

Alcohol: 14.2%

Total acidity (tartaric): 5.63 g/L

pH: 3.55

Residual sugar: 1.8 g/L

WINEMAKER NOTES

This 2021 Carmeneré 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



Descor ChadOS



ALISTAIR COOPER MW



vincus



JAMES SUCKLING.COM