



GRANITO, J. BOUCHON

TASTING NOTES

Intense bright red colour.

It presents red fruit, pepper and graphite aromas.

In the mouth it is a direct wine, where verticality and granular tannin stand out. An elegant wine, with great acidity and a long persistent end.

Granito is a wine for special moments, to enjoy by itself or with red lean and white meat accompanied by a champignon, cheese or herbs sauce. A further consumption is the 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	: 2017
Valley	: Maule
Blend	: 62 % Cabernet Sauvignon, 38% Carmenere

VINEYARDS

Land	: Mingre, dry costal area, 45 Kms from Pacific Ocean, 193 MASL.
Soil	: Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield	: 5.000 to 6.000 kg/ha
Harvest	: Handpicked in small boxes (12 kg), Cabernet S. during third week of march, Carmenere second week of april

VINIFICATION

Cold Maceration	: 96 hours at 10°C
Fermentation	: 14 days in concrete tanks at 24-28°C
Post Alcoholic Maceration	: 5 to 7 days
Ageing	: 18 months in foudre, 1 year on the bottle

TECHNICAL DATA

Alcohol	: 13,5
Ph	: 3,32
Residual sugar	: 2
Total acidity	: 5,55