



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 : 2020
VALLEY : Maule
BLEND : 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 26th of March

VINIFICATION

PRESSING : Whole bunch in vertical press
FERMENTATION : In French oak between 15-18°C for 14 days with native yeast.
AGING : 70% in Fudre of 2.500 lt and 30% in French barrels for 12 months.

TECHNICAL DATA

ALCOHOL : 13°
PH : 3,16
ACIDITY : 6,27
SUGAR : 2,07

