

DAGAZ

TIERRAS DE PUMANQUE

PUMANQUE ESTATE

— 2016 —

WINEMAKER Marco Puyo

APPELLATION Colchagua Costa

VARIETIES 44% Cabernet Sauvignon, 21% Petit Verdot, 20% Carmenere, 15% Syrah

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), has an age of 11 years 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 for good root growth.

CLIMATE CONDITIONS

The rains of spring 2015 and the cold conditions at the beginning of summer 2015 - 2016 delayed the growths of the plants, which included a delay in bud breaking, flowering and veraison that lasted approximately two weeks. At the beginning of April the red grapes were ripe (average 23.5 ° Brix) and it was possible to see a large rain front, which made us decide to harvest all varieties of grapes in the vineyard before said front arrived. The first important rainy event took place between April 15 and 17. In that date all the grapes for DAGAZ were already inside the winery.

VINIFICATION

It began on April 4 with Syrah and Cabernet Sauvignon, then Petit Verdot, and ended with the harvest of Carmenere on April 12. In the winery, bunches and berries were selected, followed by a 5-day of cold soaking at 7 ° C (44.6°F) for one week. The yield was 1.5 kilos / plant.

AGING & BOTTLING

Aging for 20 months in 10% new and 90% used French oak barrels. The reason that we aged the majority of the wine in used barrels is to have aromas and flavors of oak that are not commonly present, and that serve only as a complement to the freshness, energy and expression of the "terroir" of the wine. The bottling was made the second week of March 2018.

Bottles produced: 1,200

ANALYSIS

Alcohol: 13,7 Total acidity (tartaric): 5,7 g/l PH: 3,5 Residual sugar: 2 g/l

WINEMAKER NOTES

Intense, deep and red ruby color. The nose is of high complexity, with red fruits, certain notes of cedar and spices, as well as a great mineral content coming from the granite that constitutes the soil. In the mouth it is elegant, with soft tannins, good energy, good acidity, the finish is fresh, vibrant and juicy, as well as helping the wine in its potential as a bottle. It has good structure and persistence.

