

DAGAZ

TIERRAS DE PUMANQUE

PUMANQUE ESTATE

— 2017 —

WINEMAKER Marco Puyo

APPELLATION Colchagua Costa

VARIETIES 71% Cabernet Sauvignon, 15% Petit Verdot, 8% Carmenere, 6% 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 temperatures of the spring of 2016 and the summer of 2016-2017 were higher than those of a typical year, being that in 2016 only 308 mm of rainfall were recorded, which is well below the average. The maximum summer temperatures on average were 2°C (35.6 °F) higher, which along with the low rainfall showed grape yields that were 17% lower than usual. These higher summer temperatures sped up the harvest by 18 days in comparison to the 2016 vintage; at the same time temperatures overnight in March were very low generating great thermal amplitude, which finally allowed producing fresh wines of good acidity and good concentration due to low yield.

VINIFICATION

The harvest took place between March 18 and April 5, beginning with Syrah, then Cabernet Sauvignon, Petit Verdot and ending with Carmenere.

In the winery, bunches and berries were selected, followed by a cold soaking of 8 days at 7 ° C (44.6°F). The yield was 1.4 kilos / plant.

AGING & BOTTLING

Aging for 17 months in French oak barrels 9% new and 91% used.

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 process was carried out the second week of November 2018.

Quantity of bottles produced: 3,500

ANALYSIS

Alcohol: 14,3 Total acidity (tartaric): 5,5 g/l PH: 3,51 Residual sugar: 1,9 g/l

WINEMAKER'S NOTES

Deep, ruby red color. In the nose it has many red fruits and a great mineral content coming from the granite that constitutes the soil. In the mouth its elegance, soft tannins, and a rich acidity that makes it fresh, vibrant, juicy and full of energy stands out. It has very good structure of tannins, is complex, and has high persistence.

Very good aging potential, which will allow it to increase its complexity even more during bottle storage.

