



## BOUCHON GRANITO BLEND 2015

**REGION:** Maule Valley, Chile

**APPELLATION:** Maule Valley

**YIELD (HI/Ha):** 5 ton/ha

**BLEND:** 62% Cabernet Sauvignon, 38% Carménère

**WINEMAKER:** Christian Sepulveda

### VINEYARD

Granito is a micro-terroir in a granitic soil which is more than 120 million years old. They are old vines with deep roots. It is minerality expressed in the bottle. This blend is from Mingre estate, Maule's Dry coastal area, 45Km from the Pacific Ocean and 193 meters above sea level.

### VITICULTURE

It is the product of old vines which did not receive any irrigation. It is hand harvested at the end of March.

### WINEMAKING

Fermentation takes place in old concrete tanks and then the wine is aged in oak for 18 months.

Type of oak: Fudre of 2.500 l, French oak without toast.

### TASTING NOTES

'Made for the first time in 2015, this is a stunning counterpart to the Granito white, marrying Carmenère with Cabernet Sauvignon and a little Carignan to brilliant effect. Serious and deeply coloured, yet with a remarkable freshness and lightness of touch, some granitic grip and grassy, floral, supple, opulent fruit flavours. Gorgeous! 96 points' **Tim Atkin MW**

[www.bouchonfamilywines.com](http://www.bouchonfamilywines.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes