



Technical Information

Country	Chile
Region	Coelemu, Itata Valley
Blend	100% Cinsault
Winemaker	Marco Puyo
Body	Medium
Oak	Unoaked
Residual Sugar	2.0 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

VIÑA DAGAZ

Guarilihue Estate - Itatino Cinsault

Region

Itata is a cool-climate region sitting just above Bio-Bio in the southern end of Chile's wine-producing regions, around 250 miles south of Santiago. First planted with vines in the 1500's, Itata is dominated by traditional varieties such as Pais, Carignan and Muscat. However, the uniquely hilly, humid region has begun to attract winemakers keen to explore both its exceptionally old vines of traditional varieties and how its terroir can support more modern varieties.

Producer

Viña Dagaz (Dagaz is a Celtic rune that means 'the beginning of a new path') was founded in 2015 by renowned winemaker Marco Puyo and Patricio Gomez-Barris. After many years exploring the different areas of Colchagua whilst working on behalf of other wineries Marco felt that the temperate Mediterranean climate and granitic soils of Pumanque offered a unique opportunity to create something more personal. Drawing inspiration from the granitic soils of Côtes du Rhône, Galicia and Rioja, he wanted to create something that authentically represented the terroir. The first vintage in 2016 produced Tierras de Pumanque; a blend of Cabernet Sauvignon, Petit Verdot, Carménère and Syrah. Today Dagaz continue to produce high quality wines showing elegant mineral characteristics and good acidity with great structure.

Viticulture

The Guarilihue Vineyard is located in the Coelemu area within the Itata Valley, 20 kilometres away from the Pacific Ocean in a straight line, at an altitude of 300 m (984 ft) above sea level. The vineyard is 40 years old and grown in bush vines. The soil is made up of granite, with different degrees of decomposition; it is quite deep and permeable, with an abundance of quartz stones throughout the profile, which allows good root growth.

Vinification

10 day cold soak at 8°C. Fermentation in concrete oval casks. Post-fermentative maceration of 1 week. Aging for 8 months in concrete oval casks. The aim of using concrete casks was to maintain the freshness, nerve and energy of the wine, as well as the expression of the variety and the 'terroir'.

Tasting Note

Bright, ruby red colour. On the nose it has high red fruit intensity, with a lot of sour cherry and mineral notes from the granite that forms the soil. In the mouth it has a lot of energy in addition to good acidity. It is fresh and vibrant, with soft tannins and persistence.

Food Matching

Boeuf Bourguignon, escargot, Moroccan spiced lamb, chargrilled vegetables