

BOUCHON



GRANITO CABERNET SAUVIGNON, CARMENERE

It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

Granito is a micro-terroir in a granitic soil which is more than 120 million years old. These are old vines with deep roots. It is minerality expressed in the bottle.

Blend: 62% Cabernet Sauvignon, 38% Carménère

Location: Maule Valley

Country: Chile

Vintage: 2015

Alcohol: 13.5% ABV

Viticulture: 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.

Vinification: It is product of old vines, which did not receive any irrigation. It is hand harvested at the end of March. Fermentation takes place in old concrete tanks and then the wine is aged in oak for 18 months.

Tasting Note: Rich purple colour, dark berry fruit with liquorice and warm spice, fresh and youthful in style but very approachable; multi-layered and complex on the finish.

Food Match: Roast turkey, lamb, pork, grilled mushrooms, roast pepper.

Altitude:	193 MASL	Organic:	No
RS:	1.75 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	18 months French	Vegan:	Yes



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