



## Technical Information

<b>Country</b>	Chile
<b>Region</b>	Colchagua Valley
<b>Blend</b>	100% Cabernet Sauvignon
<b>Winemaker</b>	Marco Puyo
<b>Body</b>	Medium
<b>Oak</b>	18 months in used and untoasted French oak
<b>Residual Sugar</b>	2.2 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

## VIÑA DAGAZ

### Kolwe Estate - Cabernet Sauvignon

#### Region

Colchagua, which forms part of the larger Rapel Valley, runs southeast to northwest, from the foothills of the Andes on its east to the Coastal Range on its west. It enjoys a perfect climate for viticulture; warm with cool coastal breezes, and dry but with occasional rain and rivers that bring meltwater and nutritious silt down from the Andes.

#### 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 Pumanque Vineyard is located 34 km (21 miles) from the Pacific Ocean at an altitude of 238 m (781 ft) above sea level. It is planted on rolling hills and hillsides at a density of 5,263 plants per hectare and a distance of 1.9 m (6.2 ft) between rows and 1 m (3.3 ft) between plants in the same row. It was planted in 2006 and is trellised to vertical shoot position and cane pruned. The vineyard consists of 20 hectares (49 acres) of Cabernet Sauvignon, 6 ha (15 ac) of Carménère, 11 ha (27 ac) of Syrah, and 2 ha (5 ac) of Petit Verdot. The soil is granitic, with a significant presence of quartz stones in varying degrees of fragmentation. It is deep and permeable, which enables good root growth.

#### Vinification

7 days cold soak at 8°C. Aging for 6 months in second and third use French oak barrels and followed by 12 months in untoasted 2,500ltr French oak casks. Aging for a short time in used barrels imparts subtle aromas and flavours of oak that serve only as a complement to freshness, energy and expression of the 'terroir' of the wine.

#### Tasting Note

Intense, deep ruby red colour. The nose is complex, with red fruits and notes of spice, as well as a great mineral content coming from the granite that constitutes the soil. In the mouth it is elegant, with good structure, lots of energy and good acidity. This makes it fresh, vibrant and juicy, as well as helping the wine in its potential in the bottle.

#### Food Matching

Chateaubriand, bone-in prime rib, roast lamb, grilled king oyster mushrooms, strong hard cheeses.