



VIÑA DAGAZ

Pumanque Estate - Tierras de Pumanque

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

8 days cold soak at 7°C. Aging for 17 months in French oak barrels (9% new and 91% used) to have aromas and flavours of oak that serve only as a complement to the freshness, energy and expression of the 'terroir' of the wine.

Tasting Note

The intensity of aromas on the nose presents black and red fruits and a great mineral content coming from the granite that constitutes the soil. In the mouth richness is allied to elegance, soft tannins, and a fine acidity that keeps things fresh and vibrant. The finish is long, multi-layered, and expansive. Complex and with notable structure from the tannins suggesting cellaring potential. Delicious now but likely to gain ever greater interest with time.

Food Matching

Fine cuts of beef: fillet, porterhouse, tomahawk steak; roast game, vegetable steaks

Technical Information

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| Country | Chile |
| Region | Colchagua Valley |
| Blend | 71% Cabernet Sauvignon, 15% Petit Verdot, 8% Carménère, 6% Syrah |
| Winemaker | Marco Puyo |
| Body | Full |
| Oak | 17 months in new and used French oak |
| Residual Sugar | 3.19 g/l |
| Closure | Cork |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | No |
| Biodynamic | No |
| Allergens | Sulphites |