

TECHNICAL SHEET

Garnacha- Hacienda Compañía

Garnacha Hacienda Compañía comes from extremely challenging vineyards, planted in limestone soils with a significant coastal influence due to the proximity of the Pacific Ocean. These vineyards are located on the third terrace of the southern plateau of the Huasco Valley. The soils are alluvial in origin, very poor, with less than 1% organic matter, giving them unique characteristics in moisture retention. This vineyard was planted by Daniel Llorente as part of a family project at the former Hacienda Buena Esperanza.

APPELATION	Huasco Valley AOC, Atacama, Chile.
ELEVATION	375 m.a.s.l.
DISTANCE TO THE SEA	36 km.
PLANTING YEAR	2018
GRAPE VARIETY	100% Garnacha
PLANTING TYPE	Vertical trellis (6,250 plants per hectare).

WINE

This wine stands out for its strong varietal character, with floral and fruity nuances. It has a fresh and tense palate, with notes of gunpowder and smoke, making it a unique Garnacha surrounded by the desert landscape of Atacama, one of the last frontiers of Chilean wine.

VINIFICATION

Manual harvest in 10-kilogram trays. Fermentation in stainless steel tanks with 70% whole clusters. Cold maceration for 3 days, fermentation for 9 days, and post-fermentation maceration for approximately 7 days.

HARVEST DAY	March 9th, 2023
BOTTLING	August 29th, 2024
NUMBERS OF BOTTLES	1070 bottles.
AGEING	Aged for 14 months in French oak barrels.

TECHNICAL INFORMATION

ALCOHOL	12,5%
PH	3,24
TOTAL ACIDITY	4.35
RESIDUAL SUGAR	1.95 g/l



VINEYARD

(BE) Buena Esperanza,
Huasco Valley, Atacama,
Chile

YEAR

2023

AWARDS

