

# CHATEAU HAUT-DINA

CASTILLON  
CÔTES DE BORDEAUX



« While this dense wine has plenty of firm tannins, it also has fine, ripe fruit. Rich blackberry flavors and smoky aromas dominate. Drink from 2020. »



The Château Haut Dina is a part of the family property which was shared between three Children in 2002.

**Situation:** on the Commune of GARDEGAN and TOURTIRAC.

**Surface:** 8 ha 60

**Density:** 3 000 and 5 000 feet / hectares

**Soil:** clayey and argilo-calcareous

**Varieties:** 50 % Merlot – 12 % MALBEC –  
5 % CABERNET FRANC – 33 % CABERNET SAUVIGNON  
Mechanical harvest

**Wine making:** it is made in tanks cement. The macerations owed from 3 to 4 weeks following the vin-tage wine, regular pumping over, release during the fermentation, as well as the use of so necessary micro-bullage, constitute the work of the wine. The tasting of all the tanks every other day with an oenologist ad-vice allows to choose the optimal date for the running off.

**Work of the wine:** the Château Haut Dina is brought up in part in tanks cement for 18 at 23 months, another part is brought up in oak barrel with 20 % of new barrels, the rest of barrels having brought up 1, 2 and 3 wines. During this period, regular racking is made.