

VIGNO

VIGNADORES DE CARIGNAN

VARIETIES

Carignan

VINTAGE

2019

ORIGIN

Maule Valley

Born from 65+ years old dry farmed vineyard in Maule region. The vines were planted and bush grows at the end of a gentle slope and bush pruned. The granite and decomposed rock from the close coastal range, and the warm dry climate allowed to create excellent Carignan to pair with another Mediterranean variety from the same land, such as Syrah and incorporate the elegance of Chardonnay while maintaining the hallmark of its own origins in its rugged, humble, happy terroir.

DENOMINATION OF ORIGIN

Maule valley Santa Elena estate, Loncomilla. Planted in the 1950s, the vineyard is nestled into Maule's Coastal Mountains, facing the so-called Secano (not irrigated lands) over granitic, red clay soil. The vineyard lie on the end of a rolling hill, facing East. Bush pruned, in the traditional "cabeza" vine.

VINIFICATION

The grapes are hand picked, and the bunches and berries are selected prior to a 3 days pre-fermentation cold soak. Alcoholic fermentation is followed by a post-fermentation maceration for a total skin contact of 32 - 35 days.

AGING

The wine was aged for 24 months in 1 unroasted French oak foudre and a small fraction in third-use French barrels.

TASTING NOTES

Color: : Intense purplish red.

Aroma: sour cherries and black plums with subtle floral notes of violets.

Flavour: shows character with juicy red fruit, like cherries and raspberries as well as floral and light oak notes, in a young structure with great freshness and length.

Serving Temperature: serve at 16° C.

Pairing: pot roasts, beef tartar, rabbit stew, Asturian bean stew, game meats and stick-roasted lamb.

Aging Potential: +10 years.

HANDCRAFTED WINES



D.O.: Maule Valley

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HARVEST

ANALYSIS

Alcohol: 14 %

pH: 3.18

Total Acidity: 4.64 g/L

Residual Sugar: 3.04 g/L