



VIGNO

VIGNADORES DE CARIGNAN



A Mediterranean Variety, reborn in Maule to show its uniqueness.

Naturally dry farmed for 50+ years in the Maule region. The vines are planted on rolling hills and either head or gobelet trained. The two predominant types of soils are granite and metamorphic-rock. Our aim is to show Carignan's excellence and ability to pair with another Mediterranean variety such as Syrah and incorporate the elegance of Chardonnay while maintaining the hallmark of its own origins in its rugged, humble, happy terroir.



Ricardo Baettig
Winemaker Director Morandé Wines



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Carignan 78% / Syrah 18% / Chardonnay 4%

Denomination of Origin

Santa Elena estate, Loncomilla Valley.

A vineyard planted in the 1950s. The vineyard is located in a sector nestled into Maule's Coastal Mountains. This dry zone called the secano has very poor, erodes soils. The topography is undulating, and the vineyard is planted on rolling hills with an east-facing exposure. The vines are gobelet- or head-trained.

Vinification

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

Aging

The wine is aged in medium-toast French and American oak barrels and fouders for 24 months.

Tasting notes

Colour: very intense purplish red.

Aroma: pronounced aromas of red and sour cherries and black plums with subtle floral notes of violets as well as coffee and dark chocolate.

Flavour: presents tremendous character with juicy red fruit recalling cherries and raspberries as well as light floral notes and toasted oak. The structure is young and tense with great persistence, concentration, and a tannic structure that promises a long life ahead.

Serving Temperature: serve at 16° C.

Food Pairing: pot roast, beef tartare, rabbit stew, Asturian beans, game meats, and spit-roasted lamb.

Keeping Potential: approximately 10 years.

Analysis 2013

Alcohol: 14%

pH: 3.03

Total Acidity: 4.56 g/L.

Residual Sugar: 2.44 g/L.