



Vigno 2017

TASTING NOTES

Bright and intense ruby color with purple trim.

It presents nice black fruit aromas like black currant and mineral character.

It presents soft and elegant tannins. A wine with good acidity which makes it very long and juicy.

Enjoy with all kind of red meats, baked, grilled or with sauces.

Aging potential: 10 or more years

It is better, if it is served at 16-18°C., 2 hour wine oxygenation before serving is also recommended.

DESCRIPTION

| | | |
|---------|---|---------------|
| Vintage | : | 2017 |
| Valley | : | Maule |
| Blend | : | 100% Carignan |

VINEYARDS

| | | |
|---------|---|----------------------------------------------------------------------------------------------------|
| Land | : | Cauquenes sur, dry coastal área, Curimaqui |
| Blocks | : | 2 |
| Soil | : | Ancient soils composed of granitic rocks with a high degree of decomposition, medium clay content. |
| Yield | : | 7000 kg/ha. |
| Harvest | : | Handpicked in boxes of 12 kg third week of march. |

VINIFICATION

| | | |
|---------------------------|---|--------------------------------------------------------------|
| Cold maceration | : | 48 hours at 10°C |
| Fermentation | : | Concret tanks between 24-28 °C for 14 days with native yeast |
| Post alcoholic maceration | : | 5 days |
| Ageing | : | In foudre for 12 months and 1 year in bottle |

TECHNICAL DATA

| | | |
|----------------|---|-------|
| Alcohol | : | 13,5° |
| Ph | : | 3,5 |
| Residual Sugar | : | 2 |
| Total Acidity | : | 6 |
