



VIGNO

DESCRIPTION

Vintage : 2018
Valley : Maule
Blend : 100% Carignan

VINEYARD

Land Block Soil : Cauquenes sur, dry coastal área, Curimaqui.
 : 2
 : 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 last 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.
Aging : In foudre for 12 months and 1 year in bottle.

TECHNICAL DATA

Alcohol Ph : 14,0°
 : 3,5
Residual Sugar : 2,2
Total Acidity : 5,5

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 hours wine oxygenation before serving is also recommended.

By BOUCHON

