



VIGNO

DESCRIPTION

Vintage : 2019
Valley : Maule
Blend : 100% Carignan

VINEYARD

Land Block : Cauquenes sur, dry coastal área, Curimaqui.
Soil : 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 : 14,0° **Residual Sugar** : 2,6
Ph : 3,6 **Total Acidity** : 5,3

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