

VIGNO Carignan 2020

MAULE VALLEY

TYPE OF WINE: Red

D.O.: Maule Valley

HARVEST DATE: March 9th

VARIETIES: 100% Carignan

BOTTLES PRODUCED: 15,028

TASTING NOTES

Opaque, intense ruby red color. Floral and fruit aromas with herbal undertones. The palate is big and unfolds beautifully. Here, the notes perceived on the nose are complemented by hints of bay leaf and mint, closing in a pleasant finish that provides a very satisfying end note.

SERVING SUGGESTION

Ideal with pâté, confit duck, rice dishes with vegetables or meat, charcuterie, roasted or barbecued beef, ragouts, and bean stew. Serve at 18°C (64°F).

TECHNICAL DATA

Alcohol content: 14% ABV

pH: 3,18

Total acidity: 7,0 g/L (tartaric acid)

Residual sugar: 1,6 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 14 days

Alcoholic fermentation: 9 days, with native yeasts in stainless steel, at 24°C (75°F).

Malolactic fermentation: 100% in French oak barrels.

Aging: 24 months in neutral fourth-use or older French oak barrels.

Bottling date: March 2023

Stored under good conditions, it will maintain its potential for the next: 10 to 20 years.

Allergy advice: Contains sulfites.

2020 VINTAGE

The yield levels of certain vineyards were significantly impacted by the prolonged water shortage affecting a large part of the country, in addition to the severe frosts that occurred between September and November 2019 and the high temperatures in months where this was not expected, resulting in bringing the anticipated harvest

date forward for this vintage. Given this scenario, it was logical

to think that the grape acidity would be affected, but this did not happen. This led to a very positive condition for a hot year, attaining alcohol content that was somewhat higher but well balanced with the acidity and obtaining very high-quality red wines.

VINEYARDS

HUERTA DE MAULE VINEYARD

• Location: Huerta de Maule sector Loncomilla Valley, Maule Valley

• Coordinates: 35°39'58"S
71°58'49"W

• Elevation: 160 meters above sea level

• Distance from the coast: 56 kilometers

• Area: 7.44 ha

• Year of planting: 2009, grafts on País from 1930

• Planting density: 2.2 m x 1.2 m (3272 plants per ha)

• Training system: Gobelet

• Yield: 1.5 to 2 kilos per plant

SOIL

The soils are granite-derived with a transition from gravel to red clay and an acidic pH. The upper layers have a sandy loam texture, which then gives way to clay at a depth of approximately 70 cm down to 180 cm. These are deep soils with proper drainage. The undulating topography is marked by significant levels of erosion and different degrees of exposure.

CLIMATE CONDITIONS

Warm Mediterranean climate with clearly defined seasons. Precipitation of around 400–600 mm, usually concentrated in the winter months. This rainfall is crucial for these dryland vineyards, because it determines the entire year's crop production. The nights are cold, providing the temperature variation that this variety needs to reach optimal ripeness.

