

CORDILLERA

de los Andes

VIGNO Carignan 2019

MAULE VALLEY

TYPE OF WINE: Red Wine
D.O.: Maule Valley
VARIETIES: 100% Carignan
HARVEST DATE: March 30 to April 15
BOTTLES PRODUCED: 25,400

TASTING NOTES

Intense dark ruby red color. Floral, fruity aromas with toasted undertones from the barrel aging. The palate is broad, with a superb mouthfeel. Here, the notes perceived on the nose are complemented by hints of bay leaf and mint.

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: 3.17
Total acidity: 6.5 g/L (expressed in tartaric acid)
Residual sugar: 1.7 g/L
Properly stored, the wine will hold its potential for the next: 10 to 20 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration time: 13 days
Type of fermentation: Alcoholic fermentation in stainless steel tanks.
Malolactic fermentation 100% in French oak.
Length of fermentation: 8 days
Fermentation temperature: 24°C (75°F).
Aging: 14 months in French oak. 7% new barrels, 30% second-fill barrels.
Bottling Date: April 22

2019 VINTAGE

The 2018-2019 season was fairly mild except for the continuation of the megadrought that has plagued Chile for the past few years. In the southern region in particular, there were spring frosts that decreased production and delayed the plants' phenological stages. Later in the summer, we had temperatures well above normal toward the end of January and throughout February, forcing the harvest date to be brought forward to keep the acidity of the grapes lively. The rainfed vineyards were particularly stressed due to these temperatures

and the lack of water in the soil. Precipitation Jun 2016-May 2017: 264.2 mme

HISTORY

Historical records show that Carignan was brought to Chile between 1928 and 1947 to complement wines made from the País variety. For decades, it languished in blends of bulk wine until the 1980s, when Miguel Torres, with its recently introduced stainless steel tanks, set out to revive the variety. And so, in 1996, Miguel Torres unveiled its first Carignan under the Cordillera label, marking the first chapter in the history of one of our most renowned wines. Producers working with the variety quickly realized the undeniable quality of Carignan wines, inspiring them to join forces in 2009 to establish Chile's first appellation wine. In 2010, the producers—including Miguel Torres—signed their first declaration of shared commitments, and VIGNO began taking shape. The goal of VIGNO is to better position the Maule Valley by setting it apart through the development and production of character-driven wines that originate from old vines grown in dryland conditions.

VINEYARDS

At this time, our Vigno originates from two vineyards: San José in Meloal, and the Huerta de Maule vineyard, located in the eponymous sector of the Maule Valley.

HUERTA DE MAULE VINEYARD

Location: Huerta de Maule sector, Loncomilla Valley, Maule Valley
Coordinates: 35°39'58"S 71°58'49" O
Elevation: 160 meters (524 feet) above sea level
Distance from the coast: 56 kilometers
Surface area: 7.44 ha (19 acres)
Planting year: 2009, grafted onto País vines from 1930
Planting density: 2.2 m x 1.2 m, equal to 3,272 plants per hectare
Training system: Gobelet (free-standing)
Production: 1.5 to 2 kilos per plant

SOIL

Both vineyards have granite-derived soils with a transition from gravel to red clay. Their pH is acidic. 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. These low-fertility soils are perfect for Carignan, which has a natural tendency towards high vigor.

CLIMATE CONDITIONS

A warm Mediterranean climate with clearly defined seasons. Precipitation of around 400 to 600 mm (15.748- 23.622 inches), 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.

