

Carigno del Maule



DESCRIPTION:

Dry Farmed, Old Vine Carignan from Coastal Maule Valley

WINEMAKING:

Harvested during the 2 nd week of march, cold maceration, followed by a whole grain semi carbonic maceration. Alcoholic fermentation is done with Native Yeast, while performing a soft remontage. It was fermented at a relatively low temperature of 24-25°. After completion, it rests on its lees for 8 additional days.

It is matured afterwards in 2 nd use Bordeaux style oak barrels for a total of 10 months before bottling.

TASTING NOTES:

Deep red, with a hint of violet, on the nose there is an abundance of raspberries and red cherries, with a counterpoint of fresh floral notes. A hint of tobacco indicates some level of bottle aging. In the palate it feels fresh and fruity, with a lingering acidity, so characteristic of the old vine carignans from coastal Maule. Firm tannins finally wrap around and give it a firm vertical structure.

DETAILS

SOIL TYPE:	Granite with abundant quartz presence, at 20 miles from the Pacific Ocean
VINES:	70 y/o average, Head Trained
ABV:	14%
PH:	3.2
Sulfites:	Yes
Suggested Retail Price:	\$20/Bottle