

SINGLE VINEYARD

Carignan

VALLE DEL MAULE



VINEYARDS

Vineyards from La Ciénega de Name and Maule Valley over 80 years old. planted in soils of granitic origin, deep and arranged on slopes with different sun exposures. Mediterranean climate with four seasons good marked, highlighting its dry summers. The temperatures in the area are regulated by proximity to the Pacific Ocean, from where come the fresh winds cooling the afternoons and nights.

WINEMAKING

Hand-picked harvest, pre-fermentative maceration at low temperature for a period between 4 and 7 days. Alcoholic fermentation with selected yeasts in stainless steel tanks, with temperatures ranging between 25 and 27°C. Malolactic fermentation in stainless steel tanks and aging in new and used French barrels for approximately 10 to 12 months.

TESTING NOTES

Color: intense cherry red color.

Nose: Strawberry, fresh raspberries, sour cherries, black pepper, with notes of leather and flowers.

Flavor: Bright red fruits and blueberries, vanilla and spices. With medium acidity and a long persistence.

ANALYSYS

Alcohol: 14° vol.

Residual sugar: 4g/L.

Grapes: 100% Carignan.

