

Carigno del Maule

Carignan 2016

TECHNICAL DATA:

PH: 3,14

Acidity: 7,1 g/L ácido tartárico

Alcohol content: 14,5 % v/v

Residual sugar: 2,44 g/L

CONTAINS SULPHITES



Carigno del Maule borns in the interior dry land of Maule, Cauquenes, Chile. Coming from 70-year-old vineyards on average growing in dry farm bush vines system, this vineyard, property of Guzman Family, is settled on a granite soil with a high presence of quartz, located 35 kilometers away from the coast. This terroir represents the expression of this variety in its splendor. The grapes were harvested March 8 when they reached its optimum phenolic maturity.

This wine was vinified in stain steel tank. The grape is destemmed and selected, part of the grape is slightly cracked to subtly release its juice. It begins with a cold maceration of 3 days. The alcoholic fermentation is carried out with wild yeast, we made soft pump overs to homogenize the contents of the tank. Temperatures are controlled so it reach not more than 24-25 °. Once the alcoholic fermentation is done, skins, seeds and wine are kept an extra 8 days. The free run and pressing wine were blend. The ageing was made in fifth use French oak barrels (225L capacity) for 12 months.

The result is 1.418 numbered bottles.

SOIL: Granítico con presencia de cuarzo.

VINEYARD AGE: 75 años

PRUNING SISTEM: Bush vines

KILOS/VINE: 1,5

AGING POTENCIAL: 12-15years



COLOR: Deep ruby red with violet hues.

NOSE: Abundant notes of raspberry and cherries, extremely floral and fresh, notes to tobacco as a sign of elegant evolution in the bottle.

FLAVOR: in the mouth is a very fruity wine, fresh and consistent with the nose. It has an intense acidity that prolongs its sensation in the mouth. Tannins firm and with character, they give layers and an interesting vertical structure to this Carignan.

It is recommended to serve no more than 16 ° C. It's Highly recommended pairing with foods such deer, duck, quail and strong cheeses and dishes with soft sauce

