



ORIGIN

Blend: 96% Carignan, 4% Cinsault
Sauzal, Maule Valley
Vintage: 2021

VINEYARD

This vineyard is located 20 km northeast of the town of Cauquenes, in a warm area of the Maule Valley. Its vines were planted in the 1950s, when Carignan vines first arrived in Chile, on very gentle, granitic, south-facing slopes. Pruned in the old Gobelet method, dry-farmed using traditional, cultural and natural techniques, this vineyard features unique ripening conditions in the area.

Weather: While most of the Carignan vines suffer from heat and lack of water towards the end of March, resulting in high rates of defoliation, the vines in this vineyard survive these conditions, helped by the depth of their roots and the action of the granite particles which retain humidity and slowly release it to the roots right up to the end of April in a typical year

VINIFICATION:

Reception: The grapes were carefully transported to the cellar, where they first underwent a rigorous selection process to ensure that only mature, healthy clusters were chosen.

The grapes were then destemmed and progressed along a vibrating table, where any over-exposed or dehydrated berries were eliminated. Next, the berries went into the crusher.

After crushing, the grapes underwent a cold maceration (6-8°C) under anaerobic conditions for 7 to 10 days in a stainless steel tank.

FERMENTATION:

Fermentation took place at 26°C-28°C for 18 days with three to four daily pump-overs. Native yeasts were used in the process.

The wine was then left in contact with its lees and skins for another 14-15 days to improve its structure.

It was then racked into French oak barrels, 500L, 100% of them new, where it was aged for 16 months.

VIGNO

VIGNADORES DE CARIGNAN

WINEMAKER'S NOTES:

The perfect combination of grape varieties - 96% Carignan and 4% Cinsault - has resulted in a complex, concentrated and balanced wine with great aromatic expression.

Intense red in colour with violet hues. This wine expresses complex aromas in which fresh red fruit notes like raspberries and cherries intermingle with subtle hints of spices and a delicate minerality that contributes elegant freshness. Harmonious and reminiscent of dried fruits, along with flavours of dark chocolate, liquorice and ripe fruit.

In the mouth it is voluptuous with fine, friendly tannins. An expressive and characterful mid-palate with balanced tension that lends texture, freshness, fluidity and a long finish. A great example of the terroir of Cauquenes with at least five to ten years' ageing potential.

Technical information

Total Acidity: 4.12 g/l.
PH: 3.32
Residual Sugar: 2.85 g/l.
Alcohol: 14.6°

Bottling

November 25, 2022
12.831 bottles produced

WINEMAKER: Rafael Urrejola

