



Vigno 2018

TASTING NOTES

Bright and intense ruby color with purple trim.

It presents nice black fruit aromas like black currant and mineral character.

It presents soft and elegant tannins. A wine with good acidity which makes it very long and juicy.

Enjoy with all kind of red meats, baked, grilled or with sauces.

Aging potential: 10 or more years

It is better, if it is served at 16-18°C., 2 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	:	2018
Valley	:	Maule
Blend	:	100% Carignan

VINEYARDS

Land	:	Cauquenes sur, dry coastal área, Curimaqui
Blocks	:	2
Soil	:	Ancient soils composed of granitic rocks with a high degree of decomposition, medium clay content.
Yield	:	7000 kg/ha.
Harvest	:	Handpicked in boxes of 12 kg last week of March.

VINIFICATION

Cold maceration	:	48 hours at 10°C
Fermentation	:	Concret tanks between 24-28 °C for 14 days with native yeast
Post alcoholic maceration	:	5 days
Ageing	:	In foudre for 12 months and 1 year in bottle

TECHNICAL DATA

Alcohol	:	14°
Ph	:	3,5
Residual Sugar	:	2,2
Total Acidity	:	5,5
