

CORDILLERA

de los Andes®

VIGNO Carignan 2016

MAULE VALLEY

VINTAGE: 2016

TYPE OF WINE: Red wine

D.O.: Maule Valley

VARIETIES: 100% Carignan

NUMBER OF BOTTLES PRODUCED: 37,000

TASTING NOTES

Opaque, intense ruby red color. Floral and fruit aromas with toasty oak-imparted undertones. The palate is big and unfolds beautifully. Here the notes perceived on the nose are complemented by hints of bay leaf and mint.

SERVING SUGGESTION

Ideal with patés, duck confit, rice with meat or vegetables, delicatessen, roast or barbecued beef, ragouts and beans stews.

TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.4

Total acidity: 6.4 g/L (expressed in tartaric acid)

Residual sugar: 2 g/L

Allergy advice: May contain traces of ovalbumin. Contains sulfites.

Properly stored, the wine will hold its potential for the next: 10 to 20 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of maceration: 18 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

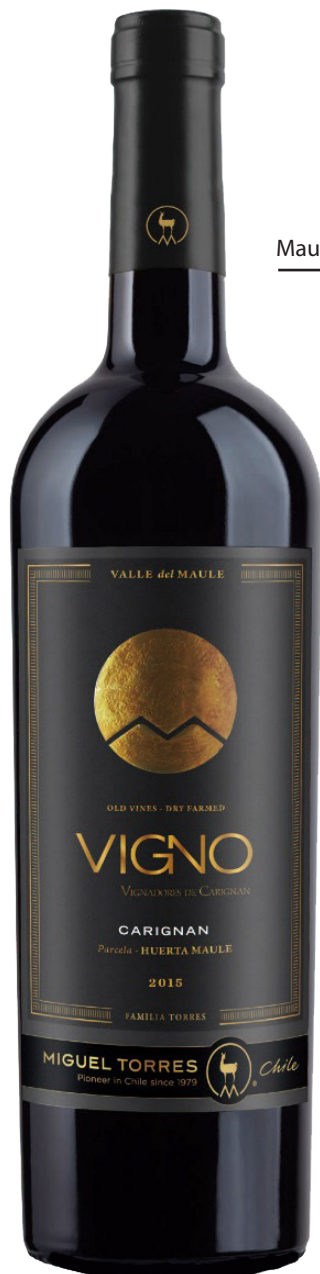
Malolactic fermentation 100% in French oak.

Length of fermentation: 12 days

Fermentation temperature: 25°C

Aging: 14 months in French oak. 25% new barrels, 75% second-fill barrels.

Bottling date: October 2018



CHILE

Maule Valley

AWARDS AND SCORES

2015 vintage: 92 pts. - Tim Atkin (USA)

92 pts. - Wine Advocate Robert Parker (USA)

2016 vintage: 92 pts. - James Suckling (USA)



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2016 VINTAGE

The 2016 vintage was the most complex in recent years. Unusual climatic factors put grape health at risk, delayed phenolic and technological maturation, and decreased yields by almost 30% in Chile.

The 2015–2016 season saw the influence of the El Niño phenomenon, which brought intense rainfall from mid-April on. This meant that we saw heavy rains in the middle of the harvest, the weekend of April 15 through 17, 2016.

The Maule region was not hit as hard by the rains as the Central region. This, combined with lower yields, resulted in a high-quality harvest of healthy, evenly and well-ripened grapes.

Rainfall June 2015–May 2016: 680.8 mm

HISTORY

Historical records show that Carignan was brought to Chile between 1928 and 1947 to complement wines made from the País variety. For decades, it languished in blends of bulk wine until the 1980s, when Miguel Torres, with its recently introduced stainless steel tanks, set out to revive the variety. And so, in 1996, Miguel Torres unveiled its first Carignan under the Cordillera label, marking the first chapter in the history of one of our most renowned wines.

Producers working with the variety quickly realized the undeniable quality of Carignan wines, inspiring them to join forces in 2009 to establish Chile's first appellation wine. In 2010, the producers—including Miguel Torres—signed their first declaration of shared commitments, and VIGNO began taking shape. The goal of VIGNO is to better position the Maule Valley by setting it apart through the development and production of character-driven wines that originate from old vines grown in dryland conditions.

VINEYARDS

At this time, our Vigno originates from two vineyards: San José in Melozal, and the Huerta de Maule vineyard, located in the eponymous sector of the Maule Valley.

SAN JOSÉ VINEYARD

Location:	Melozal sector, Loncomilla Valley, Maule Valley
Coordinates:	35°44'49"S 71°52'07" O
Elevation:	120 meters above sea level
Distance from the coast:	63 kilometers
Surface area:	4 ha
Planting year:	1955
Planting density:	1.5 m x 1.7 m, equal to 3,950 plants per hectare
Training system:	Gobelet (free-standing)
Production:	1.5 to 2 kilos per plant

HUERTA DE MAULE VINEYARD

Location:	Huerta de Maule sector, Loncomilla Valley, Maule Valley
Coordinates:	35°39'58"S 71°58'49" O
Elevation:	160 meters above sea level
Distance from the coast:	56 kilometers
Surface area:	7.44 ha
Planting year:	2009, grafted onto País vines from 1930
Planting density:	2.2 m x 1.2 m, equal to 3,272 plants per hectare
Training system:	Gobelet (free-standing)
Production:	1.5 to 2 kilos per plant

Soil: Both vineyards have granite-derived soils with a transition from gravel to red clay. Their pH is acidic. The upper layers have a sandy loam texture, which then gives way to clay at a depth of approximately 70 cm down to 180 cm. These are deep soils with proper drainage. The undulating topography is marked by significant levels of erosion and different degrees of exposure. These low-fertility soils are perfect for Carignan, which has a natural tendency towards high vigor.

Climate Conditions: A warm Mediterranean climate with clearly defined seasons. Precipitation of around 400 to 600 mm, usually concentrated in the winter months. This rainfall is crucial for these dryland vineyards, because it determines the entire year's crop production. The nights are cold, providing the temperature variation that this variety needs to reach optimal ripeness.



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