

CORDILLERA

de los Andes®

VIGNO Carignan 2017

MAULE VALLEY

VINTAGE: 2017

TYPE OF WINE: Red wine

D.O.: Maule Valley

VARIETIES: 100% Carignan

NUMBER OF BOTTLES PRODUCED: 37,300

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: 14.5% ABV

pH: 3.06

Total acidity: 7,68 g/L (expressed in tartaric acid)

Residual sugar: 2,4 g/L

Allergy advice: 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: 16 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 10 days

Fermentation temperature: 24°C

Aging: 14 months in French oak. 34% new barrels, 66% second-fill barrels.

Bottling date: Diciembre 2019

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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The climatic conditions of the season were characterized by a shortage of winter rainfall, a sustained increase in temperatures from spring and very high temperatures during maturation. These conditions triggered heterogeneity at the start of veraison and then at maturation within the same barracks. As a consequence of the high temperatures, we observed a rapid decrease in acidity, which led us to advance the harvest by 10 days compared to normal. We have somewhat higher alcoholic strengths and pHs within the normal range.

In general terms, the good sanitary condition of the grapes and the small diameter of their berries are remarkable. The overall quality of red wines is considered to be very good, with round tannins and a lot of weight in the mouth.

Precipitation Jun 2016-May 2017: 264.2 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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