



VIGNO Carignan 2011

VIGNO is the expression of a dream, of an artisan and a territory that manifest as wines with deep character.

The wines are born from a small production of grapes produced in a 50 years old vineyard, located in the dry coastal area of the Loncomilla Valley.

The character is expressed in concentrated and elegant wine with a rich natural acidity that supports a long evolution in the bottle.

Wine Production Loncomilla Valley, Chile

Fermentation

It was fermented in stainless steel tanks using traditional techniques that include three pump overs per day. We conduct a post-fermentation maceration for 3 weeks before the wine is placed in French oak barrels, where malolactic fermentation is finished in a period of 18 months. It has three rackings during 18 months of aging in barrels.

Tasting notes

It has a deep red cherry color and in the nose it has a very intense red fruit which is complex with notes of earth, bay leaf and mint tones.

The mouth is an expression of Mediterranean, with firm tannins and a juicy acidity giving this wine a special personality.

Technical Information

Variety	100% Carignan
Year	2011
Appellation	Loncomilla Valley (Valle del Maule)
Aging	18 months in French oak 20% new (first use)
Alcohol	14.8 V / V
pH	3.33
AT	7.1
Cases	600 (6 units)
Winemaker	Andres Sanchez

Serving Suggestions: lamb curry, rabbit, wild boar