Lapostolle

French in Essence, Chilean by Birth

VIGNO

Vignadores de Carignan

Carignan 2018



- **Origin:** Empedrado, Valle del Maule, COSTA
- **Grape Composition:** 100% Carignan
- **Alcohol:** 13.5%
- **Total Acidity (H2SO4):** 3.99 g/L
- **pH:** 3.33 g/L
- **Residual Sugar:** 1.89
- **Greography & Climate:** Empedrado is located in an intermediate area, between the coastal drylands and the interior valleys in the coastal southern Maule region. Its climate is semi-arid mediterranean with a cold influence from the Pacific. The yearly average rains is 750 mm but with a very irregular regime, with a 5 to 6 months of dry season during the spring/summer. Temperatures reach a maximum of 35 during the summer and 10 during the winter. Minimum temperature can be of 15°C at night during summer and around cero during the winter. The geography of the vineyard is gentle slopes of the coastal cordillera, only 40 kilometers from the sea.
- **Vineyard:** 60 years old bush vines, not grafted & dry farmed.
- **Soil:** Of colluvial origin, mainly granitic, well decomposed with areas of schist inclusions.
- **Harvest:** 7th of April 2018.
- **Winemaking:** 100% of the wine in neutral French oak barrels for 12 months.
- **Total Production:** 1.032 bottles.
- **Tasting notes:** Floral and spicy nose, with fresh red fruit, licorish, rosehip and herbs. Notes of red berries, flowers and spices. Juicy tanins and a pleasant acidity. Medium palate, with juicy tanins, fresh and long.

VIGNO Comes from the word wine in Spanish VINO, with a G taken from Carignan. It is a collective appellation for wines who's origin is within dry farmed land in Maule Valley. VIGNO's main grape variety is Carignan and rescue the Maule's wine heritage & old vines. For more information visit www.vigno.org

