Lapostolle

French in Essence, Chilean by Birth

VIGNO

Vignadores de Carignan

Carignan 2020



- **Origin:** Empedrado, Valle del Maule, COSTA
- **Grape Composition:** 100% Carignan
- **Greography & Climate:** Empedrado is located in an intermediate area, between the coastal dry lands 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:** March 27th.
- **Winemaking:** Hand de-stemmed, followed by a 7 days cold soak at 12ºC and then fermented by native yeasts in small open fermentors, with gentle manual pigegage only. Transferred into barrels for natural malolactic. Aged for 12 months in lees in used French Bordeaux barrels. Not fined. Unfiltered.
- **Total Production:** 1.200 bottles.
- **Tasting notes**

Color: Beautiful red color, with purple hues.

Nose: Complex nose, with nectarine and spices. White flowers and herbs, with some citrus at the end.

Palate: Expressive palate, with round and lively structure. Some umagi character.

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

