



# SINGLE VINEYARD

## Carignan 2018

### Vineyards

80-Year-old vineyards in the Cienaga de Name area of the Maule Valley, which are planted in deep soils of granitic origin on slopes with differing levels of solar exposure. Mediterranean climate with four well-defined seasons, particularly notable for their dry summers. The temperatures in the area are regulated by its proximity to the Pacific Ocean, from where refreshing winds enter the valley in the afternoons and evenings.

### Vinification

The grapes are hand-harvested and then undergo a pre-fermentative maceration at low temperatures for 4 to 7 days. The alcoholic fermentation takes place with selected yeasts in stainless steel tanks at temperatures ranging between 77°F and 82.4°F. This is followed by the malolactic fermentation in stainless steel tanks, then ageing in a mixture of new and used French oak barrels for around 10-12 months.

### Tasting Notes

**Color:** Intense cherry red.

**Aroma:** Strawberries, fresh raspberries, morello cherries, black pepper and hints of leather and floral notes.

**Flavour:** Vibrant red fruit, blueberries, vanilla and spices. With marked acidity and a very long finish.

### MAULE VALLEY

#### Analysis:

**Alcohol:** 14% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 100% Carignan



### Serving Suggestions



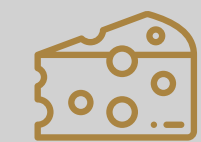
60.8°F



ROAST OR GRILLED  
RED MEAT



SPIT-ROAST LAMB



MATURE CHEESE