

VIGNO, OLD VINES - DRY FARMED, MAULE VALLEY, VINA UNDURRAGA

2015 | Red Wine



Case Size: 6

A very fresh Carignan blend (88% Carignan; 12% Cinsault) with strong finishing thrust and lingering spiciness. Deep, dark coloured wine. Enticingly intense fresh wild berry, red and blue cherry aromas, sweet herbal notes and hints of earthiness. Vigno Carignan has a refined and vibrant palate with concentrated red fruit flavours, structured ripe tannins and long persistence. Very food friendly and well suited to red meat dishes. Great ageing potential.

Vinification:

The grapes were carefully transported to the cellar, where they first underwent a rigorous selection process to ensure that only mature, healthy clusters were chosen. The grapes were then destemmed and progressed along a vibrating table, where any over-exposed or dehydrated berries were eliminated. Next, the berries went into the crusher. After crushing, the grapes underwent a cold maceration (8°C) under anaerobic conditions for five days in a stainless steel tank. Fermentation took place at 28°C-29°C for 25 days with three to four daily pump-overs. Native yeasts were used in the process. The wine was then left in contact with its lees and skins for another 12 days to improve its structure. It was then racked into French oak barrels, 15% of them new, where it was aged for 16 months. The total production of this wine was 2,300 bottles.



Chile, Maule Valley

Vigno

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Grape Varieties: Carignano| Cinsault

Classification: D.O Maule Valley | **ABV:** 14.5% | **Closure:** Natural Cork