



2012 VIGNO

Back in the early 1940s, Carignan was planted throughout the Maule Valley to raise the stature and quality of the region's wines. In 2009, a small group of serious growers and producers banded together and founded VIGNO, a local organization focused on producing and promoting Carignan from old, historic, and dry-farmed bushvines. The "Vignadores de Carignan" pioneered the creation of the first appellation wine from Chile.

Our VIGNO is a deep, spice-laden, richly textured wine made by one of VIGNO's founding members and president, Andrés Sánchez and winemaker Randy Ullom.

The Vintage

The winter preceding the harvest was characterized for being dry, with approximately 19 inches of precipitation. The spring was cool without significant frost resulting in a long growing season. The summer was particularly hot so harvest was 15 days earlier than a normal year. This vintage's production was 20% less than the average year.

Wine Stats

APPELLATION: Maule

VARIETAL: 100% Carignan

ALCOHOL: 14.5%

T.A.: 0.79 g/mL

pH: 3.21

AGE OF VINES: 80 years

SOILS: Alluvial clay soils, deep granitic colluvial rocks

TRELLISING: Head-trained

TYPE OF OAK: 100% French (Primarily Allier, Tronçais, Vosges)

TIME IN OAK: 18 months

Winemaking Techniques

We ferment our grapes in stainless steel tanks using traditional methods. During the peak of fermentation we pump the wine over two times per day. After this initial process we leave the wine to macerate for two weeks before laying it down in oak barrels for malolactic fermentation. The wine is aged in neutral French oak for 18 months.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRÉS SÁNCHEZ – WINEMAKER

Tasting Notes

This wine is deep red cherry in color with a nose of intense red fruit and complex notes of earth, bay leaf and mint tones. The mouth is a true expression of Carignan, with firm tannins and a juicy acidity giving this wine a special personality with superb aging potential.

VIGNO
VIGNADORES DE CARIGNAN