



2014 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, dry-farmed bush vines. 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, Andres Sanchez, and winemaker Randy Ullom.

The Vintage

The 2014 growing season had low yielding rainfall and higher temperatures than average, which meant lower yields and smaller concentrated grapes.

Wine Stats

APPELLATION: Maule

VARIETAL: 90% Carignan, 10% Cabernet Sauvignon

ALCOHOL: 14.4%

T.A.: 0.67g/mL

pH: 3.34

AGE OF VINES: 60-72 years

SOILS: Alluvial clay soils, deep granitic colluvial rocks

TYPE OF OAK: French oak

TIME IN OAK: 18 months

Winemaking Techniques

We ferment our grapes in stainless steel tanks using the traditional methods. During the height of fermentation, we pump the wine over two times a day. After this initial process, we leave the wine to macerate for two weeks before laying it down in oak barrels for malolactic fermentation.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRÉS SÁNCHEZ – WINEMAKER

Tasting Notes

The old Carignan vines are over 60 years old from the dry farming area of Sausal in the Maule Valley. The wine expresses a Mediterranean character with a nose of dry wild flowers, violets and boysenberries. Very expressive tannins with bright acidity and fresh forward vitality make this wine truly distinguishable. This wine is a perfect representation of what dry farming can help to create.

VIGNO
VIGNADORES DE CARIGNAN