



## 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