

# CORDILLERA

*de los Andes*®



## VIGNO Carignan 2019

MAULE VALLEY

**TYPE OF WINE:** Red  
**D.O.:** Maule Valley  
**VARIETIES:** 100% Carignan  
**HARVEST DATE:** March 30 to April 15  
**BOTTLES PRODUCED:** 25.400

### TASTING NOTE

Intense dark ruby red color. Floral, fruity aromas with toasted undertones from the barrel aging. The palate is broad, with a superb mouthfeel. Here, the notes perceived on the nose are complemented by hints of bay leaf and mint.

### SERVING SUGGESTION

Ideal with pâté, confit duck, rice dishes with vegetables or meat, charcuterie, roasted or barbecued beef, ragouts, and bean stew. Serve at 18°C.

### TECHNICAL DETAILS

Alcohol content: 14% ABV  
pH: 3,17  
Total acidity: 6,5 g/L (tartaric acid)  
Residual sugar: 1,7 g/L  
Allergy advice: Contains sulfites.  
Stored under good conditions, it will hold its potential for the next: 10 to 20 years.

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Length of maceration: 13 days  
Type of fermentation: Alcoholic fermentation in stainless steel tanks.  
Malolactic fermentation 100% in french oak barrels.  
Length of fermentation: 8 days  
Fermentation temperature: 24°C  
Aging: In French oak barrels for 14 months. 7% new barrels, 30% second-use barrels, 63% stainless steel.  
Bottling date: April 2022

### AWARDS AND SCORES

2018 vintage : 94 pts - Descorchados 2022 (CHILE)  
92 pts - Tim Atkin (UK)  
90 pts - Vinous Media (ARGENTINA)  
2017 vintage : 92 pts - James Suckling  
93 pts - Descorchados 2021 (CHILE)  
92 pts - Tim Atkin (UK)  
93 pts - Vinous Media (ARGENTINA)  
93 pts - Wine Advocate (USA)  
2016 vintage : 92 pts- James Suckling (USA)  
2015 vintage : 92 pts- Tim Atkin (USA)  
92 pts- Robert Parker Wine Advocate (USA)



MIGUEL TORRES Chile  
Pioneer in Chile since 1979

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### 2019 VINTAGE

The 2018-2019 season was fairly mild except for the continuation of the megadrought that has plagued Chile for the past few years. In the southern region in particular, there were spring frosts that decreased production and delayed the plants' phenological stages. Later in the summer, we had temperatures well above normal toward the end of January and throughout February, forcing the harvest date to be brought forward to keep the acidity of the grapes lively. The rainfed vineyards were particularly stressed due to these temperatures and the lack of water in the soil.

**Precipitation June 2018–May 2019: 335 mm**

### STORYTELLING

Historical records show that Carignan was brought to Chile between 1928 and 1947 to enhance wines made from the País variety. For decades, it languished in blends of bulk wine, until the 1980s, when Miguel Torres, with its recently introduced stainless steel tanks, set out to revive the variety. It was 1996 when Miguel Torres released the first Carignan under the Cordillera label, marking the first chapter in the history of one of our most renowned wines.

Producers working with the variety quickly recognized the undeniable quality of Carignan wines, inspiring some of them to join forces in 2009 to create Chile's first appellation wine.

In 2010, the producers – including Miguel Torres – signed their first declaration of commitment and VIGNO began to take shape. The goal of VIGNO is to better position the Maule Valley by setting it apart through the development and production of character-driven wines with their origins in old vines grown in rainfed conditions.

### VINEYARDS

Our Vigno currently has its origins in two vineyards: San José, in Melozal, and Huerta de Maule, located in the eponymous sector of the Maule Valley.

#### HUERTA DE MAULE VINEYARD

Location:	Huerta de Maule sector, Loncomilla Valley, Maule Valley
Coordinates:	35°39'58"S 71°58'49" O
Elevation:	160 meters above sea level
Distance from the coast:	56 kilometers
Area	7.44 ha
Year of planting:	2009, grafted onto País vines from 1930
Planting density:	2.2 m x 1.2 m, equal to 3,272 plants per hectare
Training system:	Gobelet (free-standing)
Production:	1.5 to 2 kilos per plant

**Soil:** Both vineyards have granite-derived soils with a transition from gravel to red clay and an acidic pH. The upper layers have a sandy loam texture, which then gives way to clay at a depth of approximately 70 cm, going down to 180 cm. These are deep soils with good drainage. The topography is undulating, with significant degrees of erosion and varied exposures. These low-fertility soils are perfect for Carignan, which has a natural tendency toward high vigor.

**Climate Conditions:** Warm Mediterranean climate with well-defined seasons. Precipitation of around 400 to 600 mm, usually concentrated in the winter months. This rainfall is crucial for these rainfed vineyards because it determines the entire year's crop production. The nights are cold, providing the temperature variation this variety needs to reach optimal ripeness.



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