

# single block

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## CARIGNAN 2018

### Maule Valley

#### Vineyards

80-Year-old vineyards in the Cienaga de Name area of the Maule Valley, which are planted in deep soils of granitic origin on slopes with differing levels of solar exposure.

Mediterranean climate with four well-defined seasons, particularly notable for their dry summers.

The temperatures in the area are regulated by its proximity to the Pacific Ocean, from where refreshing winds enter the valley in the afternoons and evenings.

#### Vinification

The grapes are hand-harvested and then undergo a cold prefermentative maceration for 4-7 days.

The alcoholic fermentation takes place with selected yeasts in stainless steel tanks at temperatures of between 25°C and 28°C.

The wine undergoes malolactic fermentation in stainless steel prior to ageing in a mixture of new and used French oak barrels for 10-12 months.

#### Tasting Notes

**Colour:** Intense cherry red.

**Aroma:** Strawberries, fresh raspberries, cherries, black pepper and hints of leather and floral notes.

**Flavour:** Vibrant red fruit, blueberries, vanilla and spices. Pronounced acidity and a long finish.



#### SERVING SUGGESTIONS

Roast or grilled red meat. Roast lamb and cured cheese.

Suggested temperature: 16°C

#### ANALYSIS

**Alcohol:** 14 % vol.

**Residual sugar** <4 g /L.

**Composition:** 100% Carignan