

Edición Limitada

Carignan 2008



Vineyards

This wine comes from Santa Elena in the Loncomilla Valley, from vines planted during the nineteen fifties. This is a sector buried deep among the foothills of the coastal mountain range in the Maule region, without irrigation and with very poor, eroded soils. It has an undulating topography and the vines are planted on eastward-facing hillsides, using the Goblet or Head system of training.

Vinification

Harvesting is carried out manually, with selection of clusters and individual grapes. Then cold maceration is carried out prior to fermentation. Fermentation takes place, followed by a lengthy post-fermentative pellicular maceration. New, medium-toasted casks of American oak are used for a period of 20 months.

Tasting Notes

Colour: intense, deep cherry-red.

Aroma: red fruits from the south such as sour cherries, myrtle and maqui, toasted hazelnuts, sweet chestnuts, spices, boldo tea and vanilla.

Flavour: fresh and fruity, complex, with a balance between acidity, sweetness and tannins; long and persistent in aromas, with great body and masculine potency.

Serving

Tº: Serve at 16º C.

Suggestions

Match food: beef dishes, small game, stews and strong cheeses.

Maipo Valley



Match food



Strong-flavoured cheeses.

Analysis

Alcohol:	15.1%
pH:	3.15
Total Acidity:	4.65 g/lt.
Residual Sugar:	1.4 g/lt.