



CARIGNAN · 2019



CARMEN

SINCE 1850

Gran Reserva

VINTAGE: 2019

VARIETAL COMPOSITION: 100% CARIGNAN
GROWING AREA: MAULE VALLEY

TECHNICAL DETAILS.

Alcohol content: 13,5 % vol.

Total Acidity: 7,41 g/l (Expressed in Tartaric acid)

pH: 3.15

Residual Sugar: 2,24 g/l

VINEYARD

Bush vines planted in Melozal in the Maule Valley's secano interior in the 1950s. The soils are from granitic origin with clay contents ranging from 12-23% providing the vines with the perfect balance of drainage and water retention. The rainy winters and dry summer provide ideal conditions for this variety. Controlled vigour canopy allows good light penetration ensuring early ripening, intense fruit flavor and fresh acidity.

WINEMAKING DETAILS.

The grapes were handpicked and carefully selected before crushing. Alcoholic fermentation was carried out using only wild yeasts in stainless steel tanks at 23°–28°C. The skins were pressed in a vertical press and the wine was matured for 12 months in old barrels.

TASTING NOTES.

Our Gran Reserva Carignan has an intense and deep dark purple colour. The nose is elegant and very honest to the variety showing red berries, earthy notes and graphite. The palate is fresh, with supple texture and vibrant tannins that are smooth and concentrated. The wine has persistency and great length and will develop complex flavours with bottle aging.

AGEING POTENTIAL.

10 to 12 years.