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## Vigno 2016

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### TASTING NOTES

Bright and intense ruby color with purple trim.

It presents nice black fruit aromas like black currant and floral notes like violet.

It presents soft and elegant tannins. A wine with good acidity which makes it very long and juicy.

*Enjoy with all kind of red meats, baked, grilled or with sauces.*

*Ageing potential: 10 or more years*

*It is better, if it is served at 16-18°C., 1 hour wine oxygenation before serving is also recommended*

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### DESCRIPTION

Vintage	: 2016
Valley	: Maule
Blend	: 100% Carignan

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### VINEYARDS

Land	: Melozal, dry coastal area
Blocks	: 23
Soil	: Ancient soils composed of granitic rocks with a high degree of decomposition, medium clay content
Yield	: 7000 kg/ha
Harvest	: Handpicked in boxes of 12 kg at the beginning of April

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### VINIFICATION

Cold maceration	: 48 hours at 10°C
Fermentation	: Concret tanks between 24-28 °C for 18 days with native yeast
Post alcoholic maceration	: 5 days
Ageing	: In foudre for 12 months and 1 year in bottle

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### TECHNICAL DATA

Alcohol	: 13,3°
Ph	: 3,35
Residual Sugar	: 2,00
Total Acidity	: 6,4