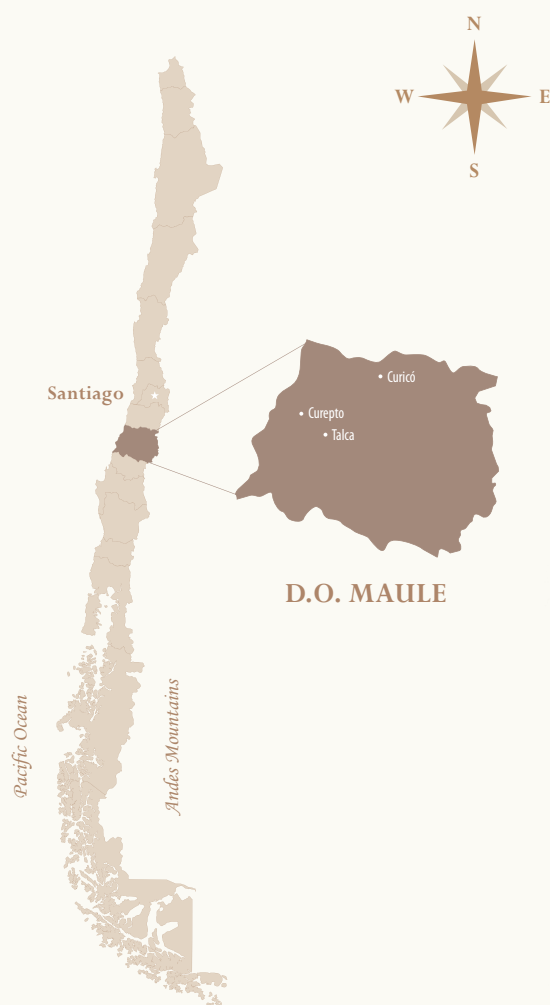




OLD VINE SERIES VIGNO 2022

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.



ORIGIN

La Aguada, Sauzal, Maule Valley.

VARIETIES

85% Carignan and 15% other varieties (Malbec, Cinsault, Cabernet Sauvignon and Carmenere).

SOIL

Granite.

CLIMATE

Temperate Mediterranean.

HARVEST

The grapes were hand harvested during the first week of March.

WINEMAKING

The grapes were destemmed and deposited in stainless steel tanks. A cold pre-fermentation maceration was carried out for 7 days. fermentation is with unselected yeasts. The wine was macerated after fermentation for 7 days, then it was racked into neutral oak barrels where it was aged for 10 months and then it was racked into a foudre for the next 10 months.

TASTING NOTES

Vigno 2022 displays exuberant aromatic richness with notes of black fruit, herbs, spices and a pronounced mineral note of wet stone. The mouth is full-bodied and majestic with great fruit concentration and monolithic structure, yet is still approachable, with fine tannins, making it very attractive in its youth. With its very long finish and great intensity that promises long cellaring, this is one of the most complex Vigno wines we've ever made.



Alcohol:
14%



Cellaring recommendation:
Ready to drink now. This wine has potential for further development over the next 20 and 30 years.



Decanting:
Not necessary.



Serving temperature:
14°C