

Vigno Carignan 2013

DE MARTINO, MAULE VALLEY, CHILE



HARVEST & VINTAGE NOTES

VIGNO is the name that signifies dry-farmed old-vine Carignan from the Maule. It originates with the rescue of the “gn” of Carignan and inserting it into the word “vino” (wine). Beyond the work to rescue the vines and their traditions, Vigno wishes to celebrate and share the cultural heritage of the Maule, its people, and their communities traditions.

ORIGIN: Maule Valley. The grapes come from a vineyard of 4.5 hectares (11.1 acres) planted in 1955 and located in the Coastal Range. This vineyard is a field blend of ~85% Carignan, 15% Malbec and Cinsault. The vineyard is dry farmed, and the vines are planted on their original rootstock and are head trained.

SOIL: Vineyard is located on granite soil in the Coastal Range.

CLIMATE: 2013 was characterized by being a moderate vintage in terms of climate, not as warm as 2012 but closer to the the maximum average in summer of 30 ° C. Frost in the spring of 2012 meant that yields were lower than an average year. No rain was registered over the summer months and temperatures started to drop in March resulting in wines of great precision and intensity.

AGING: 2 years in 5,000 L oak Foudres

WINEMAKER'S NOTES: Ruby color. Fresh and intense with aromas of sherries and liquorice. The palate is vertical and vibrant with a great acidity, resulting in great tension and structure. Medium bodied and remarkable length.



DE MARTINO

EST. 1934

WINEMAKERS: Marcelo Retamal; Eduardo Jordan; Marco Antonio De Martino, and Sebastián De Martino

GRAPES: Vineyard is a field blend of 85% Malbec, remaining 15% is Malbec and Cinsault.

ALCOHOL: 13.5%

pH: 3.35

TOTAL ACIDITY: 6.19 g/L

TOTAL SULPHUR: 83 mg/L

RESIDUAL SUGAR: 1.94 g/L

