

CRAZY ROWS

Carignan

2019



TASTING NOTES

Carignan Crazy Rows it's a wine with history. Cherry bright color. Fruity aromas stand out, like strawberry and sour cherry with a hint of dry herbs. In mouth is very juicy, fresh, light and honest wine that remembered the taste from the past.

This wine goes very well with fish and pasta, also could be use like an aperitif.

To drink now, but it will preserve their characteristics for at least 3 years.

The perfect temperature for serving is 14-15°C.

DESCRIPTION

Vintage : 2019
Valley : Maule
Blend : 100% Carignan 70 years old.

VINEYARD

Land : Cauquenes sur, dry coastal area, Curimaqui.
Soil : Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield : 10.000 kg/ha coming from centenarian vines.
Harvest : Handpicked in small boxes of 12 kg the first week of april.

VINIFICATION

Fermented in old concrete tanks for 2 weeks, without control temperature, native yeast. Aged in concrete tanks for 6 months.

TECHNICAL DATA

Alcohol : 13°
Ph : 3,6
Residual Sugar : 2,5
Total Acidity : 5,1

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