

Carignan 2020

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 : 2020 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 : 13,5° Ph : 3,6 Residual Sugar : 2,9 Total Acidity : 5,1

BISQUERTT