

CAMINO



OLD VINE CARIGNAN
VALLE DEL MAULE
CHILE
2014

OLD VINE CARIGNAN 2014

These grapes come from a very old vineyard (more than 70 years old) located in the Maule Valley (Loncomilla).

They show the perfect nature of and old vine Carignan, ungrafted and dry farmed for decades. With those conditions we should be expecting a very concentrated and high acidity wine but, in this case, and having an extremely purist approach to the vines and winemaking, I decided to go for a different style and make a very delicate Carignan.

The grapes were picked on April 1st (early for this variety) and were destemmed but not crushed into small containers (800 Kg) in order to have small batches to control. There were no adjustments of any kind. The acidity is natural and it was fermented with native yeasts. The wine fermented for about 10 days with controlled temperature and with a very delicate extraction.

There was not cold maceration before fermentation because I prefer to macerate for approximately 20 days (30 days total) but after fermentation. This helps to increase the volume in the mid palate.

The final wine has a touch of new oak (less than 10%) and spent 1 year in old barrels. After the ageing, it was bottled and left in bottles for 2 years before release. Is 100% Carignan.