

BOUCHON

VIGNO CARIGNAN



It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

Vigno (Vignadores de Carignan) is a collective band from an association of vintners that want to produce wines from Carignan vines, under specific rules of the DO. The essence of Vigno is to preserve Maule dry coastal head-trained Carignan which is dry farmed (100% dependent on minimal rainfall) on old granitic soils with a high degree of decomposition and medium clay content, conditions that produce the wine's character.

Blend: 100% Carignan

Location: Maule Valley

Country: Chile

Vintage: 2016

Alcohol: 13% ABV

Viticulture: Head-trained Carignan which is dry farmed (100% dependent on minimal rainfall) on old granitic soils.

Vinification: Cold maceration (10°C) for 48 hours, fermentation takes place in concrete tanks at 24-28°C for 18 days using natural yeasts. This is then aged in oak for 12 months and further year in bottle before release.

Tasting Note: Bright ruby colour with purple hints; rich, dark berry fruits with floral notes are apparent on the nose; a veil of dark fruits on the palate hides vibrant acidity and elegant, gossamer tannins culminating in a complex, expansive finish.

Food Match: A perfect accompaniment for roast beef, roasted poultry or roast pork.

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| Altitude: | 193 MASL | Organic: | No |
| RS: | 1.65 (g/l) | Biodynamic: | No |
| Closure: | Cork | Vegetarian: | Yes |
| Oak: | 12 months French | Vegan: | Yes |



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