

# CARIGNAN AMPLUS

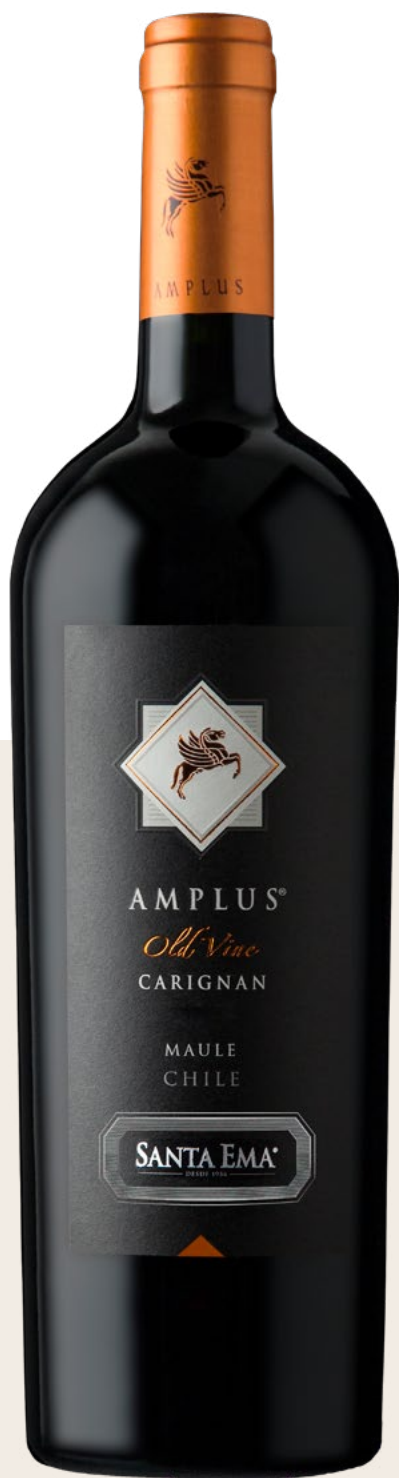
VINTAGE 2019

Maule Valley

100% Carignan

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	TOTAL ACIDITY	RESIDUAL SUGAR
14.7°	3.21	4.7 g/L	0.49 g/L	2.15 g/L



## DENOMINATION OF ORIGIN

**Maule Valley.** A special selection of very old vineyards located in one of the best zones of the VII Region's Secano Interior.

## VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

## VINIFICATION

The grapes were fermented for 7 days at 26°–28°C followed by an extended 5-day post-fermentation maceration. After undergoing its malolactic fermentation, the wine was aged for 15 months in Austrian oak fouders, during which the wine developed complexity and unique structure.

## AGING

15 months in French and American oak barrels, with a minimum of 6 months in the bottle.



VINTAGE 2019



VINTAGE 2018



VINTAGE 2018

## TASTING NOTES

**Color:** Intense ruby red with violet highlights.

**Aroma:** Intense aromas of red fruits such as raspberries and black currant with floral notes accompanied by smoked meat and tobacco.

**Palate:** Generous, ripe, and well structured with a pleasingly long finish.

**Gastronomy:** Fatty meats, lamb, duck, and game birds.



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