

# CARIGNAN

AMPLUS / Single Vineyard

VINTAGE 2022  
MAULE VALLEY  
100% Carignan

SANTA EMA

|         |     |               |                |
|---------|-----|---------------|----------------|
| ALCOHOL | PH  | TOTAL ACIDITY | RESIDUAL SUGAR |
| 14,5°   | 3.2 | 3.7 g/L       | <3.0 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 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## VINIFICATION

The grapes were fermented for 7 days at 26°–28°C followed by an extended 5-day postfermentation maceration. After undergoing its malolactic fermentation, the wine was aged for 15 months in french and american oak barrels, unique structure.

## AGING

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

## TASTING NOTES

**Color:** Deep violet-ruby red.

**Aroma:** Of great fruit expression with notes of cherries in liqueur, raspberries, and blackberries accompanied by pleasing notes of dark chocolate, nutmeg, and roasted coffee.

**Palate:** Very well structured and refreshing with abundant creamy tannins, lively acidity, and a delicious long and elegant finish loaded with character.

**Gastronomy:** Especially suited to pork, lamb, and game meats. Also delicious with aged cheeses and well-seasoned dishes.

