

2021

# Masintin Carignan

<b>Closure:</b>	Cork
<b>Organic:</b>	No
<b>Biodynamic:</b>	No
<b>Vegetarian:</b>	Yes
<b>Vegan:</b>	Yes

## Vineyard

This Cariñena is coming from a parcel surrounded by the granitic slopes of the coastal cordillera. It was planted back in 1950 and it is located 40 km from the Pacific Ocean. Gobelet pruning, non-irrigated and ungrafted.

## Viticulture

Organic non certified. Only some sulphur treatment if needed. Weed control by hand or horse. Viticulturists: Waldo Orellana

## Winemaking

Grapes were hand harvested and destemmed, whole berries were added to the fermentation vats to start a gentle extraction of components with help of pump overs and punch downs. Total maceration lasted for 23 days. After maceration the wine was transferred to 58% concrete tank, 16% new French oak and 26% used French oak barrels during 11 months prior bottling.

Only 4898 bottles were made.

## Tasting Notes

'This could qualify as a VIGNO bottling, given that it's made from a parcel of Carignan and 5% Garnacha that was planted in Truquilemu in 1950. Scented, nuanced and beautifully balanced, with engaging purity and focus, savoury tannins, tangy acidity and bramble, black olive and blueberry flavours'. 96 points Tim Atkin MW

Label is an original painting by Uruguayan artist Pablo Atchugarry



**REGION** Maule Valley, Chile

**APPELLATION** Maule Valley

**BLEND** 95% Cariñena and 5% Garnacha

**WINEMAKER** Diego Urra Gosselin

**ABV** 13.5%