



ODFJELL

VIGNO

ORGANIC WINE

VINTAGE 2014 VARIETY Carignan COMPOSITION 100% Carignan Organic Wine
ALC 15%



VINEYARDS

- VINEYARDS Cauquenes, Maule Valley.
AGE 20 to 80 years.
- CLIMATE AND SOIL **Maule Valley** 170 m above sea level. The climate is temperate with a six-month dry season and an annual rainfall of 700 mm. Maule has a persistently hot sun with cold nights influenced by breezes from the Pacific Ocean. The soil is sandy-clay loam with a presence of granite throughout the profile. Cauquenes is located in the Maule Valley (36° 08' 41" S) 175 m above sea level. The dry-farmed vineyards only have access to water accumulated during the winter rains.
- HANDLING No specific handling. The vines are generally planted on rolling hills, but some are also located in valleys and piedmont. The vines are left to grow on their own and are dry farmed (non-irrigated).

- HARVEST DAY **HARVEST**
HARVEST BRIX March 2014
GROWING SEASON 26 ° Brix
- There was some light rain during the spring, and the temperatures were lower than the historical average during the flowering period. The weather was hot and dry from summer through harvest.

WINEMAKING

The grapes were handpicked using 15 kg trays. Upon reception at the winery, the bunches were destemmed but not crushed. Vinification began with a cold maceration prior to fermentation in small, 1,000-liter tanks with native and selected yeasts. Malolactic fermentation took place spontaneously in barrels.

- AGING 20 months in French oak.
BOTTLING March 2016

WINEMAKER'S TASTING NOTES

Deep and intense ruby-red in color with a slightly violet hue. This wine displays a never-ending array of aromas recalling cherries, licorice, black fruits, and mushrooms, along with additional notes of apricots, white peaches, pears, and a hint of lychee. The ripe and elegant palate is juicy and round, with blackcurrant and vanilla notes, ripe tannins, and a long, complex finish.