



## Mariposa Carignan 2019

The wines are born from a small production of grapes produced in a 50 years old vineyard, located in the dry coastal area of the Loncomilla Valley.

The character is expressed in concentrated and elegant wine with a rich natural acidity that supports a long evolution in the bottle.

**Wine Production**      Loncomilla Valley, Chile

The Tabontinaja Vineyards benefit from singular soil composition. Terraces made up of alluvial clay soils and deep granitic colluvial rocks accommodate deep root systems without excessive fertility. The gently rolling hills with gradients of 5 to 8% ensure good drainage. This combination results in a low yield of distinctive fruit.

### Fermentation

We ferment our grapes in stainless steel tanks using traditional methods. During the height of fermentation we pump the wine over three times a day. After this initial process we leave the wine to macerate for two weeks before laying it down in oak barrels for malolactic fermentation. The wine is aged in french oak for 10 months.

### Tasting notes

It has a deep red cherry color and in the nose it has a very intense red fruit which is complex with notes of earth, bay leaf and mint tones.  
The mouth is an expression of Mediterranean, with firm tannins and a juicy acidity giving this wine a special personality.

### Technical Information

Variety	100% Carignan
Year	2019
Alcohol	14,3
Ph	3,37
AT	6,00
Appellation	Loncomilla Valley (Valle del Maule)
Aging	10 months in French oak
Cases	800 (6 units)
Winemaker	Daniella Gillmore & Andres Sanchez

Serving Suggestions: lamb curry, rabbit, jabali