



Gillmore

VIGNO CARIGNAN OLD VINES 2015

OUR PRODUCTION PHILOSOPHY

VIGNO is the expression of a dream, of an artisan and a territory that manifest as wines with deep character.

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.

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.

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 maloláctic fermentation.

The wine is aged in neutral oak for 18 months.

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.

Variety	100% Carignan
Year	2015
Appellation	Loncomilla Valley (Valle del Maule)
Aging	18 months in French neutral oak
Alcohol	14.6%
pH	3.43
AT	5.46
Cases	1,000 (6 units)
Winemaker	Andrés Sánchez

SERVING SUGGESTIONS

Lamb curry, rabbit, jabali.