



HARUWEN CARIGNAN

Our Carignan Edición Limitada showcases a deep garnet color and an enticing bouquet of dark berries, black cherries, and subtle herbal notes. This wine's full-bodied palate offers a rich and velvety texture, highlighting flavors of blackberries, plums, and hints of licorice. Well-integrated tannins contribute to its smoothness and structure, while a touch of oak aging imparts delicate vanilla undertones. The finish is long and satisfying, leaving a lingering impression of dark fruit and spices.

Pairs excellently with grilled meats, particularly lamb and beef, as well as hearty stews and dishes with robust flavors. Its bold character makes it a perfect companion for rustic and flavorful cuisines.

ANALYTICAL DATA

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|----------|------|
| Al.°C | 14,5 |
| Ph | 3,55 |
| TA (g/L) | 3,55 |
| RS (g/L) | 3,1 |

WINEMAKING AND AGING

| | |
|-------------------------|---|
| Varietal composition | 100% CARIGNAN |
| Fermentation container | Stainless steel |
| Fength of alcoholic | 28 days |
| Fermentation temperatur | between 22 and 25 °C (77-82°F) |
| Maceration technique | Gentle Pumpover |
| Malolctic fermentation | 100% |
| Type of aging Container | Barrels 14 months |
| Age of Barrels | 40% first use, 30% second use 20% third use |
| Type of oak | French |
| Winemaker | Gonzalo Pérez |
| Viniculturist | Ricardo Lagos |

VINEYARD AND PRODUCTION INFO

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|----------------------|-------------------------|
| Valley | Maule |
| Vineyard name | - |
| Soil composition | Clay, loam, coaluvial |
| Training method | Vertical shoot position |
| Elevation | 60 mts above sea level |
| Exposure | East to west |
| Year vineyard plated | 1970 |

