



Cuartel #60 Carignan 2019

Winemaker: Rafael Tirado

D.O. Alquihue, San Javier, Maule valley, Chile

Harvest: By hand

Vineyard age: 106 years (1915)

Total Production: 2.000 bottles

Vineyard

The vineyard is located at 175-250 m.a.s.l. over the last portion of the coastal range hills. This condition allows a windy influence from the Pacific Ocean, refreshing the vineyards on the slopes and thus getting longer ripening period. The soil is based on granitic with some red clays and slade stones in the highest points, which provides minerality to the wines.

The Cuartel # 73 comes from vines over 90 years old in a none irrigated plot, under the traditional head vine system. Yields per hectare of 7 tons/ha, it has no clone or graft carrier.

Tasting notes:

A wine with an intense deep red colour, very bright and clean. On the nose it is clean, elegant and fresh, it stands out for its aromas of sour cherries, dried cranberries, along with savoury Provençal herbs like rosemary and thyme. In the mouth, it has a clear fruit intensity, juicy acidity that provides a pleasant freshness, grainy tannins, but round in the end, with a long, fresh and polish finish. Drink from today and up to 10 years

Food pairing

Ideal to accompany stew, ratatouille, gamy meat, strong cheeses and charcuterie.

Color: Purple-Rubi

Varieties: Carignan 100%

Alcohol:

PH/ Acidity:

Residual sugar: 2gr/lit

Barrel aging : 18 months

Bottle aging : 6 months



Aging potential : 10 years