



JCV CARIGNAN 2021

VITICULTURE

Appellation of Origin: Maule Valley, Chile
Trellising system: Gobelet (bush vines)
Irrigation: Not irrigated, dry farming
Soil type: Granitic soils

VINIFICATION

Harvest date: April 5, 2021
Picking method: Hand harvested
Fruit selection: At the vineyard and at the winery
Pre-fermentative cold maceration: 7 days
Alcoholic fermentation: 12 days at 14 to 15 °C
Yeasts: Native
Pump-overs: Twice during alcoholic fermentation, then once every days and a half.
Malolactic fermentation: Yes

AGEING

48% was aged in French oak barrels
29% in French oak foudre for 11 months
23% Stainless steel tanks

BOTTLING

Stabilization: No
Fining: No
Filtration: by Plates & Membrane
Bottling Date: April 8, 2022
Bottles produced: 6.625

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 1.60 g/l
Total Acidity: 6.30 g/l
pH: 3.45