

JCV CARIGNAN
2022

JCV



VITICULTURE

Varietal Composition: 91% Carignan, 9% Pinot Noir
Appellation of Origin: Maule Valley, Chile
Trellising system: Gobelet (basket)
Soil type: Decomposed granitic soils with clays

VINIFICATION

Harvest date: April 22nd, 2022
Picking method: Hand harvested
Fruit selection: At the vineyard and at the winery
Natural wine fermented with wild yeasts

AGEING

50% French oak
50% Stainless steel
Coopers: Nadalié & Marsannay
Time in Barrels: 9 months



BOTTLING

Bottling date: February 27, 2023
Bottles produced: 2.943

ANALYSIS

Alcohol: 13,5%
Residual Sugar: 2,71 g/L
Total Acidity: 4,92 g/L
pH: 3,61