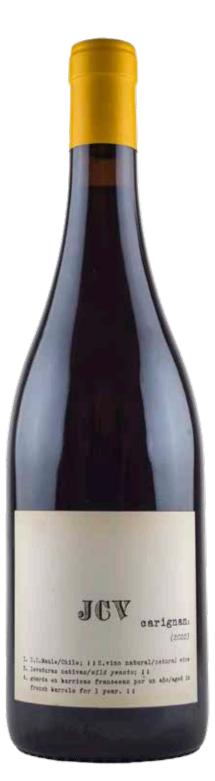
JCV CARIGNAN 2022





Varietal Composition: 91% Carignan, 9% Pinot Noir Appellation of Origin: Maule Valley, Chile

VITICULTURE Trellising system: Gobelet (basket)

Soil type: Decomposed granitic soils with clays

Harvest date: April 22nd, 2022
Picking method: Hand harvested
Fruit selection: At the vineyard an

Fruit selection: At the vineyard and at the winery

Natural wine fermented with wild yeasts

50% French oak
50% Stainless steel
AGEING

Coopers: Nadalié & Marsannay

Time in Barrels: 9 months

BOTTLING

Bottling date: February 27, 2023

Bottles produced: 2.943

Alcohol: 13,5%

ANALYSIS Residual Sugar: 2,71 g/L

Total Acidity: 4,92 g/L

pH: 3,61

