



**VIGNO**  
Carignan Field – blend  
Maule Valley  
2014

“ *Old Vines Dry-farmed* ”  
*--phantasmagorical*

- Alcohol: 13,5 % vol
- pH: 3,22
- Acidity: 6,95 g/l
- Residual sugar: 1,99 g/l
- 2 328 bottles filled
- 8 barrels



**In a Nutshell**

- we make three wines based upon Cariñena / Carignan in Truqui
- Vigno is from a section further down along the creek
- We work this small bit with a grower partner as we have done for a decade now
- Near the creek this section has terrific drainage and thus low yield and concentration

This wine was grown by a small farmer in the Maule. It was farmed by hand and horse with traditional methods of dry-farming 70+ year old vines with vines.

It was fermented naturally in small tanks with open-tops. Caps were punched down by hand and pressing was strictly manual. The wine was aged in barrels over two winters—barrels of three or more uses.

This wine is a tribute to the resilience of the ploughmen farmers of the Maule who have been stewards of the vines since colonial times.

**What you need to know**

<b>The Vineyard &amp; Farming</b>	It is hard to imagine someone having the patience (and a financial advisor!) willing to plant a red vineyard in this part of Empedrado. It is simply so cool most years. It must have taken forever for these vineyards to have come into their own. Thank god someone had the foresight to be patient all those years ago whilst the vineyard could grow old. (Question: if golf were invented today, how many holes would it have?)
<b>Winemaking:</b>	<ul style="list-style-type: none"> <li>- Ancestral farming by hand and horse</li> <li>- Naturally fermented with native yeasts</li> <li>- Open top fermenters. Caps were punched down by hand. Pressing manual.</li> <li>- Small portion was made with whole stems stomped with clean feet—this part was glorious and have done more bin experiments ever since.</li> <li>- Aged in barrels over two winters— barrels third use or more.</li> <li>- Yeasts native (we add Truquilemu wine from previous vintage to a pie de cuba)</li> <li>- No temp control (besides opening closing windows) open tank, no nada</li> <li>- Pinch of sulfites after Malolactic that normally finishes a full 7 months after harvest with next summer’s heat the following January.</li> <li>- Effect of whole stems well-established in this wine. We think there is a bit of a before and after.</li> </ul>
<b>Elevage:</b>	<ul style="list-style-type: none"> <li>- Aged in barrels over two winters— barrels third use or more.</li> <li>- various cooperages (Sylvain, Berger, Nadalie – Alliers Noisette toast, and some Burgundy barrels)</li> </ul>
<b>Appellation:</b>	Vigno / Empedrado / Maule Valley (Secano Interior)
<b>Varietal:</b>	Carignan with smidgens of Mataró in the field-blend
<b>Color:</b>	Purple rain
<b>Personality:</b>	A thinker with layers that reveal with patience - soulful
<b>How many lots?</b>	One Vigno each year
<b>Previous Bottlings</b>	Vigno – 2013 Vigno – 2012 Vigno – 2011 Vigno - 2010
<b>Ageability</b>	10+ yrs
<b>Best drinking</b>	House: 2016-2028

### House note

Spice and mineral-accented aromas of red and blue fruit joined by slowly emerging violet and rhubarb notes. Sappy and concentrated but lithe, offering energetic black raspberry, spicecake and floral pastille flavors and a bracing, refreshingly bitter suggestion of blood orange that adds bite to the back half. Finishes smooth, sweet and long, with resonating floral and spice notes and supple tannins adding shape and gentle grip. Complex and expansive.

### Hashtag

#gwco



### Critics Notes

#### Descorchados - Patricio Tapia

Vigno - Carignan field-blend 2014 **94 Pts**

Los aromas son frescos, de bayas rojas y negras. La boca es voluptuosa, amable, luego jugosa y con un agarre sutil.



#### James Suckling

Vigno - Carignan field-blend 2014 **94 Pts**

This is superb carignan-based red with earth, smoked meat and old vine aromas and flavors. Full body, round and juicy tannins and a flavorful finish. Soulful. Drink now



#### Wine Advocate – Robert Parker #222

Vigno - Carignan field-blend 2014 **94 Pts**

The 2013 Vigno Old Vines Dry Farmed Carignan from Garage Wine Co. is sourced from an extremely old vineyard in Truquilemu, the part of the Secano Interior that is closest to the sea, in a zone where the grapes can ripen. This comes from a field blend that contains other varieties like Torrontés Negro and País. The wine fermented with natural yeasts and spent two winters in used French oak barrels before bottling. The nose starts off floral and with bright red berry aromas, with good ripeness and just a pinch of spices from the élevage. The palate is medium-bodied with very good acidity and a low pH (3.33). With time, the nose turns more organic, earthy and a liqueur note eventually appears. While powerful, it's round and easy to drink. It evolved quite fast in the glass,



which makes me hesitate about its evolution in bottle for many years... 1,992 bottles produced.

## Notes from Previous Vintages

### **Robert Parker's Wine Advocate # 230**

#### **Vigno - Carignan field-blend 2013 93 Pts**

The 2014 Vigno from Garage Wine Co. also has the subtitle of Old Vines Dry Farmed Carignan. It was sourced from an extremely old vineyard in what they consider the freshest corner of the Maule "secano," in Truquilemu. Part of full clusters were used for the vinification and foot-treading. It's made of fruit farmed by hand and horse with traditional methods of dry-farming and 70+-year-old vines. It fermented with native yeasts in open top vats and aged in well-seasoned, neutral oak barrels for two winters. The nose shows the cool climate of the region; it's intensely aromatic, floral and fresh. But, it's in the palate where the vibrant acidity and the lively texture give it electric freshness where you really see the reflection of the place, the climate and the austerity of the soils. This is simply stunning. 2,864 bottles produced. It was bottled in November 2015.

### **Vinous – Antonio Galloni**

#### **Vigno - Carignan field-blend 2013 93 Pts**

(aged in used French oak barrels for two years; pH 3.31) Full ruby. Spice- and mineral-accented aromas of red and blue fruit liqueur, incense and cola are joined by slowly emerging violet and rhubarb notes. Sappy and concentrated but lithe as well, offering energetic black raspberry, spicecake and floral pastille flavors and a bracing, refreshingly bitter suggestion of blood orange that adds bite to the back half. Finishes smooth, sweet and extremely long, with resonating floral and spice notes and supple tannins adding shape and gentle grip. Drink 2018 – 2023 Josh Reynolds

### **Descorchados - Patricio Tapia**

#### **Vigno - Carignan field-blend 2013 93 Pts**

Cien por cien carignan, este es un vino vivo, lleno de frutas rojas, tenso, salvaje en textura. Necesita el asado, ojalá vivo. Se trata de un carignan de viejas parras en una zona muy cercana a la costa, sobre suelos graníticos. Esta es la tercera versión de este vino, con una producción de 6.129 botellas, es la más grande que Garage hace para su catálogo. Este Lot se siente vivo, rico en frutas rojas y notas florales, recio en textura, ideal para embutidos del Maule. Otro de sus carignan es Vigno (parte del grupo Vignadores de Carignan) que viene de Empedrado, una de las zonas más frescas del secano costero del Maule. También se trata de parras muy viejas, sin irrigación artificial. Este vino, como todos los tintos de Garage en la línea Lot y en Vigno, se cría por “dos inviernos” en barricas, las más nuevas de tres años de uso. Se trata de cariganes de viejas parras en una zona muy cercana a la costa, sobre suelos graníticos. Este vino, como todos los tintos de Garage en la línea Lot y en Vigno, se cría por “dos inviernos” en barricas, las más nuevas de tres años de uso. “Cuando vas a comprar vinos por la

zona, los viejos te dicen que el vino que lleva dos inviernos de crianza es el mejor” –dice Mossman. El resultado es el tinto clásico que se necesita para refrescar una tarde de asado con los amigos. Su acidez es intensa, pero también su lado terroso y su textura punzante.

## **Robert Parker’s Wine Advocate # 222**

### **Vigno - Carignan field-blend 2012 92 Pts**

The 2012 Vigno Old Vines Dry Farmed Carignan is sourced from Truquilemu in the Valle del Maule, from Empedrado, a zone closer to the sea. The nose is very floral with rich, ripe aromas of plums and dark cherries. The palate is medium-bodied with lively acidity, some grainy tannins and a tasty, fleshy finish. Great Cariñena blend. Some 3,000 bottles were produced.

I sat down to taste through an exciting collection of wines with Derek Mossman. Garage Wine Co produces wines from Maipo and Maule, and their trademark is wines with great freshness and acidity from some seven vineyards they work. 42,000 bottles per year of highly personal and full of character wines. I later met with Mossman again to walk some of the vineyards for where he sources grapes for some of his Maule cuvées and the work he's doing there to support the local 'huasos' and their vineyards is remarkable. The common thing that I've seen between Mossman, Cancino, Parra working in the south is respect -- for the people, the traditions and the places. These are wines of respect. An exciting project to keep in mind.

## **Anecdotal narrative**

Vigno is a Carignan producer’s group. We helped co-found the group ten years ago in 2011 to help revive a variety that was downtrodden and under-appreciated. A lot has happened in just a decade, but the vines had a 70 year head start so it is easy to understand why.

Over the past few years leading critics of the world have tasted the wines (the group together) on various occasions and the wines have garnered some of the highest [and or THE highest] recognition / scores in Chilean wine full stop. To think an old-vine Carignan from a little-known corner of the Maule could rival the Rothschild’s efforts in the Maipo is astounding– until you taste the wines and you realise these old vines have something very special / unique to offer the world. Forget what you know of Carignan in the South of France. Forget Priorat. Vigno is truly unique. Buyers, undoubtedly say “wow that isn’t Chilean at all” and yet it is, in fact it is more Chilean than the supermarket merlot they think is Chile.