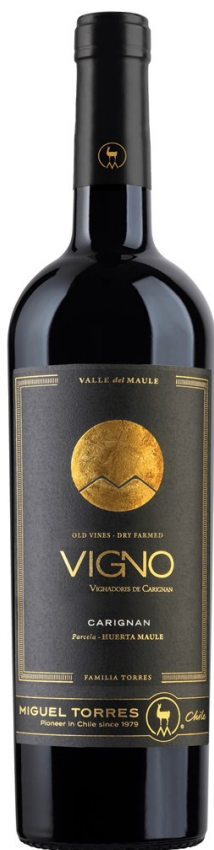




Miguel Torres

Pioneer of the VIGNO movement, Miguel Torres crafts this Carignan from old vines and poor granite soils, revealing the soul of the Maule's drylands.



Cordillera de Los Andes Vigno Carignan 2018

Maule Valley, Chile

Region and Vineyards

The **Maule Valley**, one of Chile's oldest and most traditional wine regions, is celebrated for its dry-farmed bush vines and rustic authenticity. The vineyards for this Carignan—**San José in Melozal** and **Huerta de Maule**—are located in the Loncomilla sector, around 120 metres above sea level and approximately 60 kilometres from the Pacific Ocean.

These vines, planted as early as 1955, grow on **granite-derived colluvial terraces**, characterized by loam to clay-loam soils that are low in organic matter and slightly alkaline. The Mediterranean climate is marked by **hot summer days (30–35°C)** and **cooler nights**, thanks to breezes from the nearby coast. This diurnal range helps preserve acidity and aromatics, while the dry-farming conditions naturally limit yields, concentrating flavour and structure.

Winemaking

The 2018 vintage benefited from **cooler-than-average temperatures** due to the influence of the La Niña phenomenon, which delayed ripening and enabled a **slow, balanced maturation**. Harvested in the second half of April, the grapes showed optimal phenolic development—ideal for aging.

The wine underwent **alcoholic fermentation in stainless steel tanks**, with a **16-day maceration** and fermentation lasting 14 days at 24°C. Malolactic fermentation was completed entirely in **French oak barrels**, after which the wine was **aged for 14 months**. The aging profile includes 7% new oak, 30% second-use barrels, and 63% held in stainless steel to preserve freshness and varietal purity. The wine was bottled between **February and April 2021** and released after more than **three years of maturation**, in line with **VIGNO regulations**.

Alcohol :14,00 %

Composition: 100% Carignan



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Tasting Notes

- **Color:** Opaque, deep ruby red with intense saturation and vibrant clarity.
- **Aroma:** A compelling bouquet of floral notes, black fruits, and toasty oak, underpinned by hints of bay leaf and mint.
- **Palate:** Bold and voluminous, with structured tannins and an unfolding complexity. The herbal lift and oak integration lead to a persistent, well-balanced finish.

Did you know?

The name **VIGNO** (short for Vignadores de Carignan) represents a collective of Chilean producers committed to reviving **old-vine Carignan** from **dry-farmed, bush-trained vineyards**. All VIGNO wines must come from vines that are **at least 30 years old**, be **at least 80% Carignan**, and be **aged for a minimum of 3 years** before release. Miguel Torres was instrumental in launching this movement, releasing its first Carignan under the Cordillera label in **1996**, long before VIGNO's formal creation in 2009.

Wine Pairing Ideas

- **Duck confit** – the wine's herbal and earthy tones resonate beautifully with the richness of the dish.
- **Beef ragout** – its structure and dark fruit profile stand up to the depth and intensity of slow-cooked meat.
- **Pâtés or terrines** – the wine's freshness and tannin frame balance the richness of charcuterie.
- **Vegetable and bean stew** – the herbal lift and depth of flavour align perfectly with rustic vegetarian cuisine.



Robert Parker (RP) : 93 Points (2017)

The aromatic and expressive 2017 Vigno was produced with grapes from Melozal and Huerta de Maule. It has good ripeness, 14.5% alcohol and very good freshness that makes it vibrant and refreshing. It matured in French barriques, 34% of them new, for 14 months. It's still a little too oaky for my taste, perhaps a little more noticeable this year. 37,300 bottles produced. It was bottled in December 2019.

