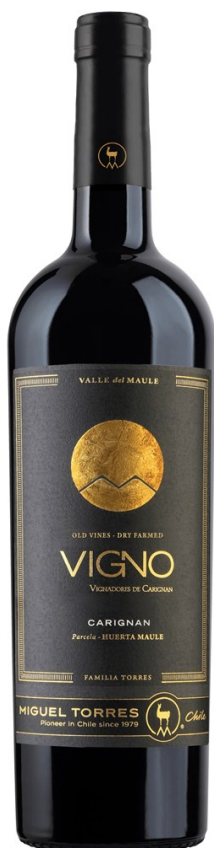




# Miguel Torres

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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# Cordillera de Los Andes Vigno Carignan 2018

## Tasting Notes

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- **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?

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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

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- **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)

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*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.*

