



GARCIA + SCHWADERER

VIGNO 2012

Carignan made from old vines in Maule that are a part of the revolutionary VIGNO movement.

WINERY BACKGROUND: Felipe started with G&S in 2006. After working for larger wineries, he made his first independent wine as a declaration of what he considers true “Chilean” wine. Inspired at first by old-vine Carignan from Maule, he since have started two of Chile’s most influential small producer movements today: MOVI (Movement of Independent Vintners) and VIGNO (Vignadores de Carignan).

VINEYARD & WINEMAKING DETAILS: This 100% Carignan Vigno wine is sourced from two blocks of the Crucecillas vineyard planted in 1958 that are vinified separately. That is followed by a winery selection and the best lots are aged in third and fourth use French neutral oak for 24 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: This is a very aromatic wine with distinctive nose of dark berries, intense flowers, and a little tar. The blackberry and spices come out when you taste it, along with a little pepperiness. It is earthy and medium-bodied, giving an Old World impression. Perfect with the Chilean pastel de choclo (meat and corn casserole), grilled salmon, or some stews.

VINTAGE 2012

VARIETAL COMPOSITION

100% Carignan

AVG. VINEYARD ELEVATION

400 feet

AVG. AGE OF VINES 55 years

ALCOHOL 14.0%

CASES IMPORTED 50

SUGGESTED RETAIL PRICE \$50

UPC 835603002690



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