



# P.S. GARCIA

## VIGNO 2014

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

**WINERY BACKGROUND:** Felipe started PS Garcia 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.

**94 POINTS**

*The Wine Advocate, April 2017*

**92 POINTS**

*James Suckling, May, 2016*

**90 POINTS**

*Wine Spectator, 2018*

**VINTAGE** 2014

**VARIETAL COMPOSITION**

100% Carignan

**AVG. VINEYARD ELEVATION**

400 feet

**AVG. AGE OF VINES** 56 years

**ALCOHOL** 14.5%

**CASES IMPORTED** 50

**SUGGESTED RETAIL PRICE** \$50

**UPC** 835603002690



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