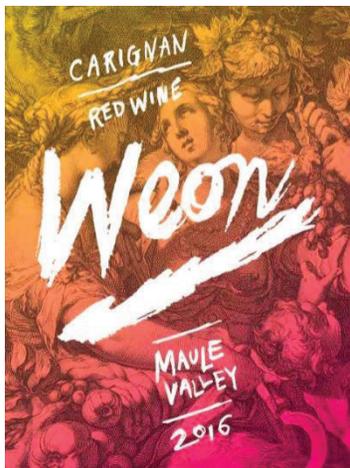


WEON CARIGNAN 2016



This 100% un-oaked Carignan is all hand harvested from a 60+ year old vineyard in the Maule region of Chile. The nose is bursting with notes of cherry, plum, rose petal, cinnamon, lavender, and anise that lead to a bright palate of cassis and milk chocolate. The finish shows lush tannins of crushed, dried leaves with a well integrated acid backbone that is all tied together by cherry and white pepper spice.

Varietal: 100% Carignan

Vintage: 2016

Case Production 12 pack: 550

Residual Sugar / pH: 0 g/l pH 3.45

Alcohol Content: 12.8%

Region / Location: Loncomilla Valley, San Javier, Maule

Vineyard Name:

Size: 25 acres

Age: Planted in 1960

Altitude: 650 ft

Soil Type: Granite

Trellis System: Bush Vine

Yield: 2.7 tons/acre

How: Hand harvested

Winemaker: David Marcel

Oak Treatment: None

Age of the Barrel: n/a

Bottle Aging: 3 mos

Maceration / Fermentation: de-stemmed in large, wide, cement vat.

Filtration: Crossflow filtration

Aupa is a wine produced by Vina Maitia, a small family project owned and operated by David Marcel of French/Basque origin alongside his wife, Loreto Garau in Loncomilla, Maule, within a valley which benefits from a sub-humid Mediterranean climate where high temperatures in the summer are cooled by the breeze from the Humboldt current in the Pacific Ocean. This 10 hectare, 120 year-old, dry farmed, single vineyard is worked without intervention, with a sustainable approach of viticulture. Pipeño is the traditional method of winemaking in Chile, which began in the late sixteenth century. Pais, a.k.a. Mission/Listan Negro/Criolla Grande, is a sacramental grape, traced back to the Canary Islands; the first grape planted in the Americas. The majority of Chilean old vines are in the Maule, Itata, and Bio-Bio regions. These old vines are the remnants of Chilean ancestry, which is in danger of extinction.

