

CARIGNANE

ORIGIN: Aragon region of north-east Spain

USE: Natural source of acidity.



CLUSTERS: Medium to large; broad-conical, well-filled to compact clusters; medium-long, well-lignified peduncle.

BERRIES: medium; short oval; dark purple-black with a gray bloom and thick skin. Tend to have more crunch than other winegrape varieties at maturity

MISC: Synonyms include; Cariñena, Mazuelo, Carignan noir, Bovale di Spagna, Mollard, Samsó, and Carignano

LEAVES: large; moderately 5-lobed, closed U-shaped petiolar sinus and narrow lateral sinuses; leaf tissue does not lie flat near the petiole and puckers up into a “target patch” where the main veins join the petiole; relatively large, broad, sharp teeth in several ranks; glabrous to sparse tufted hair on lower leaf surface.

SHOOT TIPS: felty white, slight red margin; young leaves yellowish green.

GROWTH: Vigorous, upright growth. Does best in deep, well-drained soils.

“Carignane is the best snacking variety during harvest.”