

T I E R R A S

M O R A D A S

**D.O.** Péncahue  
Maule Valley

**ASSEMBLAGE** 96% Carménère  
4% Petit Verdot

**AGING** 18 months  
100% new French oak barrels

**ALCOHOL** 14.1%  
**TOTAL ACIDITY (C4H6O6)** 6,03 g/L  
**PH** 3.56  
**RESIDUAL SUGAR** 3.1 g/L

**ABOUT THE ORIGIN**

This wine is made from a selection of grapes stemming from a special block of Carmenere, called "Cuartel 55", which is planted on slopes within our vineyard located in the Maule Valley, on a colluvial soil gifted with an amazing dark purple colour. This special colour gave birth to the name of the wine "Tierras Moradas". The vines are trellised to a vertical shoot position, with controlled drip irrigation.

**HARVEST AND  
VINIFICATION**

The growing period 2006-2007 began with a quite cold spring, followed by a slower blooming. This condition changed at the beginning of summer, which was warmer, due to the "La Niña" phenomenon, which even persisted through great part of the autumn. As a result, the grapes present good ripeness and retained a good acidity, obtaining fruity and fresh wines. The grapes were hand-picked, during the second and third weeks of May. Vineyard's yield was 1 Kg per plant (4 tons/ha). Previous cold-maceration during 7 days. The alcoholic fermentation is carried out under controlled temperatures between 29°C and 30°C. The must undergoes 30 days of maceration inside 15,000 litres French oak vats, specially designed to elaborate this wine. 100% of the blend is kept in French oak barrels during 17 months.

**TASTING NOTES**

Color: Intense ruby-red with purple hues.  
Aroma: Elegant nose, with blackberry notes, black and pink pepper, cinnamon, clove and other spices. Palate: A full bodied wine, of pleasant acidity, with a great persistence and a wonderful finish.  
Ready to be enjoyed immediately, or hold for 12 to 15 years.



TIERRAS  
MORADAS  
**2007**