

# TIERRAS MORADAS

*Tierras Moradas expresses the perfect terroir for our iconic Carmenère. On an almost forgotten hill in the Maule Valley, an unsettling, unique and beautiful plot of purple land was discovered. This land is so dark, it absorbs the sun's rays, perpetuating the heat of the daytime. This, together with the coolness of dawn, means the grapes ripen perfectly. Its name is inspired by the purple colour of the soil (tierra morada means purple land in Spanish) where this Carmenère is planted in our Pencahue vineyard.*

## Carmenère 2016

### D.O

Pencahue, Valle del Maule.

### VARIEDAD

96% Carmenère and  
4% Petit Verdot.

### ORIGIN

Tierras Moradas comes from "Block 55," just six hectares planted along the rolling hills of our Pencahue property in the Maule Valley. The coluvial soils are an intense purple color, hence the wine's name "Tierras Moradas", Purple Lands.

### CLIMATE

The 2014-2015 season was warmer in Pencahue than the rest of the valleys, with a spring flowering two weeks earlier than the previous year. These warm conditions carried on throughout the summer, increasing sugar but not the phenolic maturity, as we waited in order to achieve mature tannins despite higher sugar levels. The wine thus has great body with smooth tannins and deep color intensity.

### HARVEST

Grapes were handpicked during the third week of May, with a 1.3 kg yield per plant. Upon arrival to the bodega, the bunches were carefully selected and destemmed before a prefermentation cold maceration for seven days in 12,000-liter French oak tanks. The alcoholic fermentation then took place at controlled temperatures of 28°-29° C.

### WINEMAKER'S NOTES

With an intense red coloring and violet tones, this wine displays an elegant nose with notes of ripe black fruits, clove, black pepper, tobacco and cedar. Great volume in mouth with smooth tannins and high persistence.



Alcohol: 15.3%. Total acidity g/L (C4H6O6): 5.4 g/l PH: 3.6 Residual sugar (g/L): 2.9 g/l

**SAN PEDRO**  
—EST. 1865—