

T I E R R A S M O R A D A S

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 Penciahue vineyard.

Carmenère 2017

D.O

Penciahue, Valle del Maule.

VARIEDAD

89% Carmenere -
11% Petit

SOILS

The soils are of colluvial origin and an intense purple colour. This soil, climate and the exposure of the vines enable us to obtain an expressive, well-structured, voluptuous Carmenère because we can achieve a good ripeness level for this late-ripening grape.

CLIMATE

The season was marked by the excellent healthy condition of the grapes because there was no rain during summer or early autumn. The 2017 season was among the hottest of recent years, which brought forward the harvesting dates in the Central zone. These temperatures favoured good grape ripening, giving us great quality for this wine.

WINEMAKING

The grapes were hand-harvested during the first weeks of May. At the winery, the clusters were selected and carefully destemmed prior to being put into 12,000-litre French oak vats and 6,000-litre stainless steel tanks. Then the grapes underwent a cold pre-fermentative maceration for 3-5 days to gently extract polyphenols, contributing colour and aromas. Next, the alcoholic fermentation took place with selected yeasts for 6-7 days at controlled temperatures that did not exceed 29°C. Finally, once the fermentation ended, the wine was aged in French oak barrels for 18 months (50% new and 50% second- or third-use).

TASTING NOTES

Appearance: intense red with violet hues.

Nose: elegant, with notes of black fruit, cloves, black pepper, tobacco and cedar.

Palate: full body with smooth tannins and a very long finish.



Alcohol: 14.9%. Total acidity g/L (C4H6O6): 5.84 g/l PH: 3.54. Residual sugar (g/L): 2.26 g/l

SAN PEDRO
—EST. 1865—