

T I E R R A S

M O R A D A S

D.O. Péncahue
Maule Valley

ASSEMBLAGE 97% Carménère
3% Petit Verdot

AGING 18 months
100% new French oak barrels

ALCOHOL 14.2%
TOTAL ACIDITY (C4H6O6) 5.57 g/L
PH 3.53
RESIDUAL SUGAR 2.2 g/L

ABOUT THE ORIGIN

The growing period 2007-2008 was an atypical season, which started with a very cold spring that delayed the sprout around 3 weeks in some areas. The weather turned very hot during summer, until late March, when after a soft rainfall, the heat decreased and allowed to wait calmly for the tannin's ripeness avoiding a great sugar increase in the grapes. Wines obtained this vintage are concentrated, with good color and high fruit intensity.

**HARVEST AND
VINIFICATION**

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.



**TIERAS
MORADAS
2008**