

T I E R R A S

M O R A D A S

D.O. Pencahue
Maule Valley

ASSEMBLAGE 97% Carmènère
3% Petit Verdot

AGING 18 months
100% new French oak barrels

ALCOHOL 14.5%
TOTAL ACIDITY (C4H6O6) 5.68 g/L
PH 3.46
RESIDUAL SUGAR 2.2 g/L
VOLATILE ACIDITY (C2H4O2) 0.35 g/L

ABOUT THE ORIGIN This wine is handcrafted with grapes from a specially selected block called Cuartel 55, a vineyard of just 6 hectares planted on the hillsides of the Pencahue area in the Maule Valley. Characterized by their dark purple color, the colluvial soils found here inspired the name of this wine, Tierras Moradas, meaning purple earth.

HARVEST AND VINIFICATION The 2008-2009 season began with a very cool spring, delaying the bud break by around three weeks in some areas. Reduced productions and lower yields resulting from these cooler conditions provided grapes of exceptional quality for vinification. The harvest took place during the second and third weeks of May with yields of 1 kg per plant. Upon arrival to the winery, the grapes were carefully selected and de-stemmed before being transferred to the 15,000 liter French oak tanks. The vinification process began with a cold maceration for 7 days, followed by a slow and controlled fermentation between 29°C and 30°C (84.2°F to 86°F). The must underwent a total of 30 days of maceration in the 15,000 liter French oak tanks.

WINEMAKER'S NOTES Tierras Moradas 2009 displays an intense ruby red color with hues of purple. The nose is elegant with notes of blackberry, black and pink pepper, cinnamon, clove and spices. On the palate it has good body and pleasant acidity with great persistence and a wonderful finish. This wine can be enjoyed immediately or aged for 12 to 15 years.



TIERRAS
MORADAS
2009