

T I E R R A S

M O R A D A S

D.O. Pencahue
Maule Valley

ASSEMBLAGE 93% Carménère
7% Petit Verdot

AGING 18 months
100% French oak barrels

ALCOHOL 14.9%

TOTAL ACIDITY (C4H6O6) 5.71 g/L

PH 3.5

RESIDUAL SUGAR 2.9 g/L

VOLATILE ACIDITY (C2H4O2) 0.69 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 ripening season of the 2011 vintage was a longer than previous years, with lower than normal temperatures during the summer season. These conditions resulted in an increase in color and flavor intensity in the berries as well as softer, more refined tannins. The grapes were handpicked during the third week of May with yields of 1 kg per plant. Upon arrival to the cellar, the grapes were carefully selected and de-stemmed before being transferred to the 12,000 liter French oak tanks. The vinification process began with a cold maceration for 7 days, followed by a slow and controlled fermentation at 28°C to 29°C (82.4 to 84.2°F).

WINEMAKER'S NOTES Tierras Moradas 2010 displays a deep and intense color. The nose is elegant, with notes of ripe plum, black pepper, cinnamon, tobacco and spices. On the palate it has vibrant acidity, with great persistence and a long finish. This wine can be enjoyed immediately or aged for 12 to 15 years.



TIERAS
MORADAS
2011