

T I E R R A S

M O R A D A S

D.O. Péncahue
Maule Valley

ASSEMBLAGE 100% Carménère

AGING The wine was aged in French oak for 18 months, then an additional 18 months in the bottle before going on general sale.

ALCOHOL 14.6%
TOTAL ACIDITY (C4H6O6) 5.59 g/L
PH 3.6
RESIDUAL SUGAR 2.4 g/L
VOLATILE ACIDITY (C2H4O2) 0.6 g/L

ABOUT THE ORIGIN Tierras Moradas is made using selected grapes from “Parcel 55”, just 6 hectares in size. This parcel is planted on hills in our Péncahue property, located in the Maule Valley. The soils are colluvial in origin and intensely purple in color. This particular tone gives rise to the name of the wine, “Tierras Moradas”.

CLIMATE The ripening period for this 2012 vintage was shorter than in 2011, with slightly higher temperatures during the summer. These conditions gave rise to the concentration of aromas and flavors, with a deep color so particular to a Carménère of this “terroir”, as well as intense flavors and excellent smoothness.

WINEMAKING PROCESS Grapes were harvested by hand during the second week of May, with yields of 1kg per plant. Following their arrival at the winery, clusters were selected and carefully de-stemmed, prior to being placed in 12,000 liter tanks of French oak. Grapes then underwent pre-fermentation cold maceration for seven days. Fermentation took place at a temperature of 28°C to 29°C.

WINEMAKER'S NOTES The 2012 Tierras Moradas has an intense color and an elegant bouquet, with notes of ripe blackberry, black pepper, tobacco and cedar. Smooth on the palate, it has good persistence and a pleasant finish. Aging potential is over 15 years.



TIERRAS
MORADAS
2012