

# 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 2016

### D.O

Penciahue, Valle del Maule.

### VARIEDAD

89% Carmenère and  
11% Petit Verdot.

### 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

Spring 2015 was affected by the "El Niño" phenomenon. The first impact was the increase in spring rainfall, which rose from a four-year average of 15mm to 110mm. The second was that the cooler spring was reflected in the lower number of cumulative degree days between September and December, which led to a 10-12 day delay in budding and flowering compared to previous years, while the onset of veraison began 2 weeks later than in a normal year. The other phenomenon to affect this vintage was the abundant rainfall in April 2016 - far more than has fallen in recent years - which meant that we suddenly had an early harvest.

### WINEMAKING

The grapes were hand-harvested during the first weeks of May. On arrival 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: 14.2%. Total acidity g/L (C4H6O6): 5.2 g/l PH: 3.54. Residual sugar (g/L): 2.02 g/l

**SAN PEDRO**  
—EST. 1865—