

T I E R R A S

M O R A D A S

D.O. Penciahue, Maule Valley. 100%

ASSEMBLAGE Carmenère

ORIGIN Tierras Moradas is made from selected grapes from “Plot 55”, an area of just 6 hectares planted on the slopes of our Penciahue estate in the Maule Valley. The soils are of colluvial origin and an intense purple colour and it is this colour that gave rise to the name of the wine “Tierras Moradas” (purple lands).

**CLIMATE CONDITIONS
FOR THE 2013 VINTAGE**

The weather for the 2013 vintage was cooler and budbreak happened a week later than in the previous year. The cool conditions persisted throughout the summer. These conditions resulted in great aromatic intensity and higher acidity levels in the wines, giving them freshness and a long finish. They also presented high colour intensity.

The grapes were hand-harvested during the second week of May at yields of 1kg per plant.

HARVEST On arrival at the winery, the clusters were selected and carefully destemmed prior to being put into 12,000-litre French oak vats. Then the grapes underwent a cold pre-fermentative maceration for 7 days. The alcoholic fermentation took place at temperatures of 28°C to 29°C.

AGEING The wine was aged in French oak barrels for 18 months followed by another 18 months in the bottle prior to being released for sale.

ALCOHOL 14.7%
TOTAL ACIDITY (C₄H₆O₆) 5.7 g/L
pH 3.54
RESIDUAL SUGAR TASTING 3.2 g/L

NOTES Tierras Moradas 2012 is an intense colour. The nose is elegant with notes of ripe fruit, cloves, black pepper, tobacco and cedar. In the mouth, it is very smooth and long with a good aftertaste.
Ageing potential of more than 15 years.



TIERRAS
MORADAS
2013