



TERRANOBLE

DISIDENTE

CARIGNAN • MOURVEDRE
GARNACHA

2017

COMPOSITION: 85% Carignan, 7,5% Mourvèdre, 7,5% Grenache

DENOMINATION OF ORIGIN: The origin of this new 'Mediterranean' blend is the Maule Valley (Melozal and San Clemente)

SOILS: The soils for Carignan and Mourvèdre are poor and shallow (alluvial terraces), of granitic origin and with a profile based on quartz, characteristic of the area called Secano Costero (Coastal Drylands). By contrast, the soils for Grenache are deeper and show a higher content of clay and organic matter.

CLIMATE: The Secano Costero shows high temperatures in summer, with a wide thermal amplitude.

VITICULTURE: Both Carignan and Mourvèdre are the result of a long-term relationship with a producer from Melozal, aiming to keep the traditions that have been passed on from generation to generation without interfering in the way these ancient vines are managed [Carignan vineyards planted on 1958]. Grenache is vertically trellised in our La Higuera property.

HARVEST AND VINIFICATION: Carignan was hand-picked during the last week of February (very early in the season to maintain the fruit intensity in a warm vintage); Mourvèdre was harvested during mid-April and Grenache by the end of March. All the grapes were transported to the winery where they were destemmed and then placed in open wooden tanks and terracotta amphorae for a cold maceration of 3 to 4 days. The alcoholic fermentation took place between 23°C and 25°C, with soft extractions, and lasted from 8 to 12 days. Depending on the different lots, the wine had a post-fermentative maceration of one or two weeks (in amphorae, the maceration was of 3 months).

AGING: 85% (Carignan) in untoasted foudre and 15% in amphorae, for 14 months.

AGING IN THE BOTTLE: 12 months before releasing.

TASTING NOTES: Of intense and deep violet-red color, it stands out for its aromas of red and black fruits, sour cherries, some herbal notes, such as dill and thyme, and a touch of minerality. It feels fresh on the palate, juicy and complex, with great structure and volume. It offers a perfect balance of acidity and tannins.

FOOD PAIRING: Stews, ratatouille, intense-tasting cheeses and charcuterie.

SERVING TEMPERATURE: Serve ideally between 15°C and 16°C.

AGING POTENTIAL: In optimal conditions, 6 to 8 years.

| ALC: 13.5° | PH: 3,21 | TOTAL ACIDITY: 7,16 g/L | RESIDUAL SUGAR: 2,95 g/L

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CHILE