

LAHUEN

**CABERNET SAUVIGNON /
SYRAH / PETIT VERDOT / CABERNET FRANC
2016**

*Lahuen represents the highest expression of each harvest:
an assembly that varies from year to year in a careful selection
of our best vinified varieties.*



COMPOSITION: 73% Cabernet Sauvignon, 18% Syrah, 7% Petit Verdot, 2% Cabernet Franc.

VITICULTURE: The Cabernet Sauvignon grapes are sourced from vineyards located at the feet of the Andes, specifically in Alto Maipo. They contribute to the blend with ripe red fruit, big and round tannins in addition to elegance and structure. Syrah adds red and black fruits, acidity and color, while Petit Verdot is the wine's backbone, adding structure and greasiness. Both varieties come from Colchagua.

HARVEST AND VINIFICATION: The grapes were harvested by hand during the first fortnight of April, placed in 10-kilo boxes and then carried to the winery where they were destemmed, manually berry-selected and placed in open wood tanks for a cold maceration of 5 to 6 days. Depending on the variety, the alcoholic fermentation took place between 25 and 28°C. The extraction was carried out individually according to daily tastings that defined the pumpovers or punch downs, which lasted between 8 to 12 days. After that, and according to each batch, the wine had a post-fermentative maceration of one or two weeks. Once the process was finished, the wine was transferred directly into French oak barrels and casks of 2,000 to 3,500 liters to undergo the malolactic fermentation and to be aged for 18 months. The blend was made once the aging in barrels was completed.

AGING: 75% of the wine was aged in new French oak barrels and 25% in foudres for 18 months.

BOTTLE AGING: At least 12 months before commercialization.

TASTING NOTES: Of deep red color, the wine is complex, intense and elegant on the nose, with red fruits and some balsamic notes. It is a dense and concentrated wine, with tannins that are present, ripe and silky, very well integrated with a rich acidity that feels juicy and fresh. Petit Verdot adds good structure, bestowing it with a good aging potential.

PAIRING: This highly gastronomic wine goes along well with different cuisines of the world and all types of meats, roasted as well as grilled.

SERVING TEMPERATURE: Best served between 16°C - 18°C.

AGING POTENTIAL: 8 to 10 years in optimal conditions.

ANNUAL PRODUCTION: 1,500 9-lt. cases.

YIELD: An average of 5 to 7 t/ha, depending on the varieties.

| ALC: 14.0° | PH: 3,6 | TOTAL ACIDITY: 5,51 g/L | RESIDUAL SUGAR: 3,1 g/L

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CHILE