

LAHUEN

**CARMENERE / CABERNET SAUVIGNON / SYRAH /
PETIT VERDOT / MERLOT
2014**

*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: 45% Carmenere, 20% Cabernet Sauvignon, 15% Syrah, 10% Petit Verdot, 10% Merlot.

VITICULTURE: The Carmenere grapes, which come from vineyards located at the feet of the Andes, close to San Clemente in the Maule Valley, contribute to this blend with black fruits and big, round tannins. The Cabernet Sauvignon from Maipo Alto adds elegance and structure. Syrah, Petit Verdot and Merlot, which come from Colchagua, provide red fruits, acidity and color (Syrah), a backbone (Petit Verdot) and fresh fruit (Merlot) to the assemblage.

HARVEST AND VINIFICATION: The grapes were harvested by hand from mid April to beginning of May. They were placed in 10 kg-boxes and then taken to the winery where they were destemmed, submitted to a manual berry-selection and placed in opened wood tanks for a cold maceration of 5 to 6 days. Depending on the variety, the alcoholic fermentation took place between 25°C and 28°C during 8 to 12 days using soft extractions. Once completed, the wine underwent a post-fermentative maceration of one or two weeks, depending on the batch and on daily tastings. It was then placed directly in French oak barrels for its aging and for completing the malolactic fermentation.

The blend was made once the aging in barrels was concluded.

AGING: 100% of the wine was aged in new French oak barrels for 18 months.

BOTTLE AGING: At least 6 months before commercialization.

TASTING NOTES: Of deep violet red color, this wine feels complex, intense and elegant on the nose. It has an expression of red and black fruits, with aromas of blackberries, plums, dried fruits and spices, as well as notes of bitter-sweet chocolate that come from its perfect integration with the wood. It has great volume, structure and weight on the palate, with silky tannins and a long ending. The wine stands out for its ripe, round and sweet tannins, which are very well integrated with a delicious acidity that adds juiciness and freshness. Its great structure, that provides a good ageing potential, comes from Petit Verdot.

PAIRING: This highly gastronomic wine is ideal to complement different world cuisines as well as all sorts of roasted or grilled meats.

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

AGING POTENTIAL: 6 to 8 years in optimal conditions.

ANNUAL PRODUCTION: 1.000 9-lt. cases.

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

| ALC: 14.0° | PH: 3,45 | TOTAL ACIDITY: 6,45 g/L | RESIDUAL SUGAR: 2,29 g/L

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CHILE