

TERRANOBLE

DISIDENTE

SYRAH · TEMPRANILLO

2017



COMPOSITION: 90% Syrah, 10% Tempranillo

DENOMINATION OF ORIGIN: Casablanca Valley, area of Las Dichas.

SOILS: Granitic soils that, after a long weathering process, have been transformed into red clays, poor in organic matter. Vineyard plots planted on slopes. The Tempranillo parcel has a presence of quartz along its profile, which is considered a typical soil of the Coastal Batholith. The vineyard is located only 22 km from the sea.

CLIMATE: Cold, sub-humid Mediterranean climate with predominance of sea breezes or morning fogs during the ripening process, which favors the fruity aromas. Our vineyard is located in Casablanca's coolest area.

VITICULTURE: The Syrah plot (47b) is planted to clone 470, yielding 6 to 8 t/ha.

HARVEST AND VINIFICATION: Syrah was harvested manually on May 7th and Tempranillo on April 11th and 26th. The grapes, that come from Casablanca's coolest sector, were harvested by hand early in the day to benefit from the morning fog, thus helping to keep the fruit at a low temperature. After a manual selection of bunches and grains, the grapes were destemmed and subject to a pre-fermentative and carbonic cold maceration of 5 days. Fermentation took place at 24°C to 26°C in small lots and in terracotta amphorae with very soft manual punch-downs, 3 times per day. 5% of the grapes were fermented with whole clusters.

AGING: The wine was kept for 14 months: Syrah in untoasted foudre and Tempranillo in amphorae.

AGING IN THE BOTTLE: 12 months before releasing.

TASTING NOTES: Intense and bright red color. A wine with several layers of aromas, among them, red fruits, graphite, ashes, olives, flowers and charcuterie. Elegant, fruity and fresh on palate, with a delicious and inviting acidity.

PAIRING: Red meat, lamb meat, game birds and mature cheeses.

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

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

| **ALC:** 14.0°

| **PH:** 3,61

| **TOTAL ACIDITY:** 5,65 g/L

| **RESIDUAL SUGAR:** 2,6 g/L

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CHILE