

LAHUEN

**CABERNET SAUVIGNON / PETIT VERDOT /
SYRAH / MALBEC
2015**

*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: 85% Cabernet Sauvignon Maipo, 5% Petit Verdot Colchagua, 5% Syrah Colchagua, 5% Malbec Colchagua.

VITICULTURE: The Cabernet grapes are sourced from vineyards located at the foot of the Andes, specifically in Alto Maipo, a place that provides ripe red fruit, large and round tannins, in addition to elegance and structure. Syrah contributes with red fruits, acidity and color, Malbec delivers floral and fruity notes, while Petit Verdot stands as the blend's backbone.

SOIL: The soils where the Cabernet Sauvignon comes from are thin, alluvial, stony and well drained, showing rounded stones throughout its complete profile.

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% aged in new French oak barrels for 18 months.

BOTTLE AGING: At least 6 months before commercialization.

TASTING NOTES: Of deep ruby red color, the wine feels complex, intense, fresh and elegant on the nose. With red and black fruits, notes of currants, plums, blueberries as well as nuts and a touch of menthol, all perfectly integrated with its wood, which adds notes of cedar and tobacco. Full bodied, with good structure and creaminess on the palate, the wine has silky tannins and a long ending. Noteworthy are its ripe, round and well integrated tannins, as well as its rich acidity, which allows it to be very juicy and fresh. Petit Verdot adds a good structure and lends it a great aging potential.

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: 700 9-lt. cases.

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

| ALC: 14.0° | PH: 3,5 | TOTAL ACIDITY: 5,8 g/L | RESIDUAL SUGAR: 2,8 g/L

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CHILE