

LAHUEN

**CABERNET SAUVIGNON /
CARMENERE / SYRAH / CABERNET FRANC
2017**

In Mapudungun, Lahuen means “medicinal water”. TerraNoble’s Lahuen is art and poetry born from our noble land to cheer up the spirits and heal the souls of those who enjoy it in a glass of wine.

COMPOSITION: 74% Cabernet Sauvignon, 16% Carmenera, 6% Syrah, 4% Cabernet Franc.

ORIGIN: Maipo–Colchagua.

VITICULTURE: The Cabernet grapes for this wine come from vineyards located at the feet of the Andes, specifically in Maipo Alto. They contribute with notes of red fruits, big and round tannins, like the stones of the river, elegance and structure. The Syrah and Carmenera grapes that come from Colchagua add red fruits, acidity and color (Syrah) and complexity, softness and round tannins (Carmenera), while Cabernet Franc provides elegance and the backbone to the blend.

HARVEST AND VINIFICATION: The grapes were harvested by hand in small 10 kilo boxes between March 8 and April 6 depending on the variety and the valley of origin. The fruit was taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 7 to 8 days. The alcoholic fermentation took place between 25 and 28° C. In consideration to the different varieties, extractions were carried out individually, defining on a daily basis the pump-over or punch-down tasks that lasted between 8 and 12 days. Then the wines experienced a post fermentative maceration for two weeks, depending on each lot. After finishing maceration, the wines were racked directly into French oak barrels and into 2,000 to 3,500 liters foudres where they underwent malolactic fermentation and, according to each lot, were aged for about 16 months. The final blend was made once the aging in barrels and/or foudres was completed.

AGING: 75% of the wine was aged in new French oak barrels and 25% in foudres for 16 months.

AGING IN THE BOTTLE: At least 12 months before being released to the markets.

TASTING NOTES: Of deep red color, this wine feels complex, fruity, intense and elegant on the nose, with plenty of ripe red fruits and a slightly minty note. It offers a perfect integration with the oak, and tannins that will polish over time. It is a dense and concentrated wine, of great texture and with noticeable, ripe and silky tannins, very well integrated with a delicious acidity that provides juiciness and freshness. Cabernet Franc adds salinity and structure, as well as a good aging potential.

FOOD PAIRING: This highly gastronomic wine makes a great harmony with different cuisines of the world and with all types of roasted or grilled meats.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C.

AGING POTENTIAL: 8 to 10 years in optimal conditions.

ANNUAL PRODUCTION: 1,700-9 lt cases

YIELDS: In average, and depending on the different varieties, between 5 to 7 ton/ha.

| **ALC:** 14.5° | **PH:** 3,54 | **TOTAL ACIDITY:** 5,55 g/L | **RESIDUAL SUGAR:** 3,2 g/L



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