

TERRANOBLE

# A Z A R A

Azara is a plant found in our emblematic vineyard in the Maule Valley. This line of wines bears its name as a tribute to its origin, respecting our noble land and its people.

Elegant, complex wines, with structure and concentration.

**ORIGIN · NOBLE · DETAIL**

## CARIGNAN | 2021

**COMPOSITION:** 100% Carignan

**DENOMINATION OF ORIGIN:** Valley (Melozal)

**SOIL:** The Carignan vines grow on poor and shallow soils (alluvial terraces) of granitic origin and a profile based on quartz. They belong to the Secano Costero area (Coastal Rainfed land), which is well-suited for planting and shaping the vines in Goblet (head pruned). It is only possible to till the soils using horses and experienced people who are each day harder to find.

**CLIMATE:** The Secano Costero features high temperatures in summer and a broad thermal amplitude.

**VITICULTURE:** This Carignan is the result of a long-term relationship with a producer from Melozal with the purpose of preserving the traditions passed on from generation to generation without interfering in the management of these ancient vines (planted in 1958). We aim to transmit the character of the terroir and the authenticity of this grape variety in each bottle.

**HARVEST AND VINIFICATION:** We harvested the grapes by hand on March 5. After arriving at the winery, the bunches were



destemmed (17% left with whole clusters) and the berries placed in stainless steel and open-top tanks for a cold maceration of around seven days. The alcoholic fermentation took place between 23 and 25 °C using very soft extractions and lasted from 8 to 12 days. After finishing fermentation, the wine had a post-fermentative maceration for two weeks. It was then racked directly into egg-shaped cement vats, untoasted foudres, and old barrels, where it accomplished the malolactic fermentation and was aged for about 12 months, according to each lot.

**AGING:** 50% in untoasted foudres, 45% in egg-shaped cement vats called 'Dolia', and 5% in old barrels for 12 months.

**BOTTLE AGING:** At least 6 months before its release on the markets.

**TASTING NOTE:** Of intense and deep red color, this wine unfolds outstanding aromas of fresh red fruits, such as sour cherries and raspberries, which become more complex with notes of kitchen herbs, flowers, minerals, and spices.

It feels refreshing, tense, and vibrant on the palate, with sharp and well-integrated tannins. Very long and tasty, with a terrific fruit expression and persistence.

**PAIRING:** Aubergine lasagna, meats, stews, strong tasting cheeses and cold meats.

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

**AGING POTENTIAL:** 5 to 6 years If kept under optimal conditions.

**ALCOHOL:** 13,1°

**PH:** 3,14

**TOTAL ACIDITY:** 5,9 g/l

**RESIDUAL SUGAR:** 3,3 g/l

