

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

CARMENERE 2021

COMPOSITION: 100% Carmenere

DENOMINATION OF ORIGIN: Maule Valley

SOIL: The vineyard grows at the feet of the Andes Mountains, at around 180 masl., close to the village of San Clemente. Its soils are clayey, of volcanic origin, colluvial, and medium deep, with a layer of weathered rocks.

CLIMATE: Humid Mediterranean climate, with morning breezes that blow regularly during the ripening period, thus conferring Carmenère its fresh notes and fine typicity. The afternoons are warm, with temperatures that reach between 29 and 32° C in summer and allow the grapes to complete their full ripeness.

VITICULTURE: This Carmenère results from a selection of the best plots of our first vineyards planted in 1994. The vines are now 26 years old, and produce around 7-8 tons/ha.

HARVEST AND VINIFICATION: We picked the grapes by hand between April 12 and 19. Once at the winery, they were destemmed and



placed in stainless-steel tanks for a cold maceration of six days. We carried out the alcoholic fermentation between 25 and 26° C, using gentle extractions for 10 to 14 days. Then the wine underwent a post-fermentative maceration of two weeks. After completing the vatting period, it was racked directly into French oak barrels and foudres, where it accomplished the malolactic fermentation. The different lots of the wine were kept for approximately 12 months.

AGING: The wine was kept for 12 months: 69% in 300-liter French oak barrels (new and previously used) and 31% in untoasted foudre.

AGING BOTTLE: At least six months before its release into the market.

TASTING NOTE: Of purple-red color with blueish hues, the wine unfolds on the nose an exceptional fruit intensity, with outstanding notes of black berries, fresh red fruits, and an earthy touch. It feels concentrated and juicy on the palate, with firm tannins underlined by a pleasant acidity that adds persistence and power.

PAIRING: It combines wonderfully with thick ribs, roasted brisket, risotto, or spicy food.

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

AGING POTENTIAL: 5 to 6 years under optimal conditions.

ALCOHOL: 14,5° vol.

PH: 3,62

TOTAL ACIDITY: 5,32 g/l (C4H6O6)

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RESIDUAL SUGAR: 3,1 g/l

