TERRANOBLE

AZARA

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.

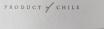
VITICULTURE: This Carmenère results from a selection of the best plots of our first vineyards planted in 1994. The vines are now 26 years old, and produce around 7-8 tons/ha.

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











PH: 3.62

TOTAL ACIDITY: 5,32 g/lt (C4H6O6) **TOTAL ACIDITY:** 3,48 g/lt (H2SO4)







between 16 and 18° C.

under optimal conditions.

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%

previously used) and 31% in untoasted foudre.

in 300-liter French oak barrels (new and

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

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

SERVING TEMPERATURE: Serve ideally

AGING POTENTIAL: 5 to 6 years

AGING BOTTLE: At least six



RESIDUAL SUGAR: 3,1 g/lt