TERRANOBLE

DISIDENTE

CARIGNAN MOURVEDRE GARNACHA | 2021

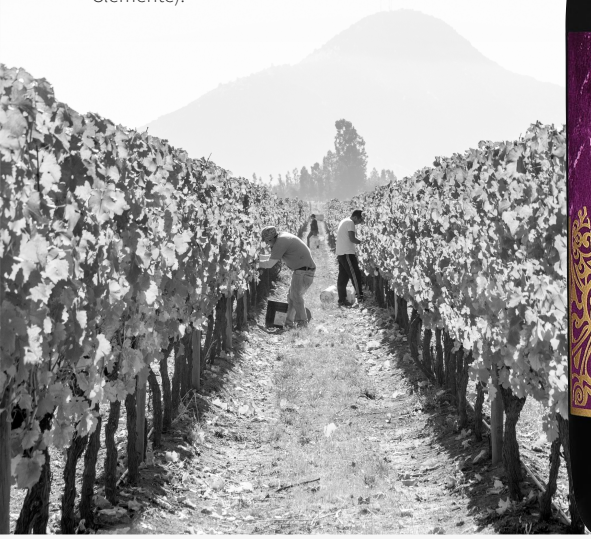
COMPOSITION: 59% Carignan, 28% Mourvèdre, 13% Grenache.

DENOMINATION OF ORIGIN: This new 'Mediterranean Blend' has its origin in the Maule Valley (Melozal and San Clemente).

SOIL: Carignan and Mourvèdre grow on poor and shallow soils (alluvial terraces) of granitic origin and a pro le based on quartz in the Secano Costero area (Coastal Rainfed land). Grenache, on the other hand, grows on deeper soils with larger content of clay and organic matter.

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

VITICULTURE: Both Carignan and Mourvèdre are the result of a long-term relationship with a producer from Melozal with the aim of keeping the traditions passed on from generation to generation without interfering in the management of these ancient vines (the Carignan vineyard was planted in 1958). Grenache grows vertically trellised in our La Higuera estate (San Clemente).



HARVEST AND VINIFICATION: We picked Carignan and Grenache by hand on March 5 and Mourvèdre on March 30. The grapes were transported separately to the winery, destemmed, and placed in open wooden tanks and terracotta amphorae for a cold maceration of 5 to 10 days. Depending on the variety, we de ned the use of whole clusters, reaching from 10 to 25%. The alcoholic fermentation took place between 23 and 25 °C, with soft extractions, and lasted 8 to 12 days. Depending on the different lots, the wine underwent a post-fermentative maceration of one or two weeks (in amphorae, maceration lasted 3 months). We used native yeasts for the fermentation.

AGING: 59% of the wine (Carignan) was aged in untoasted foudres and 41% in Spanish amphorae for 14 months.

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

TASTING NOTES: Of intense and deep violet-red color, the wine unfolds outstanding notes of fresh fruits, such as sour cherries, blueberries, and raspberries. It becomes more complex with aromas of owers and notes of herbs, such as thyme, and a rich minerality. It feels fresh, vibrant, and fruity on the palate, with a delicious acidity and multiple textures. Juicy and complex, it offers an outstanding structure, volume and persistence, in addition to very present, ne, and elegant tannins. This wine shows an exceptional sense of place.

PAIRING: Braised meats, ratatouille, blood sausage, strong tasting cheeses and charcuterie.

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

AGING POTENTIAL: 6 to 8 years if kept under optimal conditions.

ALCOHOL: 13,7°
PH: 3,17
TOTAL ACIDITY: 6,56 g/lt (C4H6O6)
RESIDUAL SUGAR: 2,34 g/lt

VEGAN

WINEinMODERATION

www.**terranoble**.cl