

TERRANOBLE

LAHUEN

In Mapudungun, the Chilean aboriginal language, Lahuen means 'medicinal water'. TerraNoble's Lahuen is art and poetry, born from our noble land to brighten the spirit and heal the soul of those who enjoy it in a glass of wine. Lahuen is best expression of the vintage. An assemblage made from a selection of the best varieties of the year only when our winemaker feels that the fruit is exceptional as the wine, he wants to craft.

LAHUEN | 2021

COMPOSITION: 50% Cabernet Sauvignon, 25% Carmenère, 17% Malbec 5% Cabernet Franc and 3% Carignan.

ORIGIN: Maipo, Colchagua and Maule Valleys

VITICULTURE: The Cabernet Sauvignon grapes come from vineyards grown at the feet of the Andes -specifically in Maipo Alto- and from Los Lingues in Colchagua. The latter contributes with notes of red fruits, big and round tannins (like river stones), elegance, and structure. Carmenère, which grows in Maule, amazes by its softness, round tannins, and black fruits. Malbec, which also comes from Colchagua, is responsible for greasiness, color, red fruits, and floral notes. Cabernet Franc from Maipo adds structure, elegance, and power. And lastly, Carignan from Maule adds acidity, tension, and intensity.

HARVEST AND VINIFICATION: The grapes of each variety are harvested separately by hand between March 5 and April 19. After they arrive at the winery, they are destemmed, berry selected, and placed in open-top wooden tanks for a cold maceration for six to eight days. The alcoholic fermentation -which lasts between 12 and 14 days- takes place at 24 to 28° C, depending on the variety. Extractions are defined individually and according to daily tastings to determine processes like pump overs and punch downs. Later, the wine goes through a post-fermentative maceration for ten days, depending on the different lots. After devatting, the wine is racked directly into French oak barrels, 2,000 or 3,500-liter foudres, amphorae, and concrete vessels, where it completes the malolactic fermentation and, according to each lot, is kept for up to 18 months. We make the blend after the components finish aging in their respective vessels.

Harvest dates:

Cabernet Sauvignon (Maipo): April 13; Los Lingues: April 7 and 12
Carmenère: April 19
Malbec: March 19
Cabernet Franc: April 5
Carignan: March 5



AGING: 18 months

62% of the wine in new and previously used French barrels, 28% in untoasted foudres, 5% in amphorae, and 5% in egg-shaped concrete vessels

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

TASTING NOTE: Of deep violet color, this wine feels complex and elegant on the nose, with a high fruit intensity that expresses loads of fresh and ripe red fruits. It also offers aromas of cedar, mint, and violets, all well integrated with wood, which will reach perfectly polished tannins over time. It is a dense wine with a soft, concentrated, fresh attack and vivid, ripe, and silky tannins. Perfectly well integrated with a delicious acidity that contributes to juiciness and freshness and creates a velvety texture and a persistent ending.

Each variety plays a unique role in the blend.

PAIRING: This highly gastronomic wine is a great companion to different cuisines of the world and for all sorts of roasted or grilled meats.

SERVING TEMPERATURE: Serve ideally between 16 and 17° C

AGING POTENTIAL: 8 to 10 years if kept under optimal conditions

YEARLY PRODUCTION: 2,500 9-liter cases

YIELD: In average, and depending on the variety, between 5 and 8 tons/ha

ALCOHOL: 14.2% vol.

PH: 3.45

TOTAL ACIDITY: 5,40 g/l (tartaric acid)

TOTAL ACIDITY: 3.53 g/l (sulfuric acid)

RESIDUAL SUGAR: 3.35 g/l

