

TERRANOBLE

NOBLE BY NATURE

LAHUEN

In Mapudungun, the indigenous language of Chile, Lahuen means “medicinal water.” TerraNoble’s Lahuen is art and poetry, born from our noble lands to illuminate the spirit and heal the soul of those who enjoy it in a glass of wine.
Lahuen is the finest expression of a vintage. A blend made from a selection of the year’s best varieties, produced only when the winemaker feels that the fruit is exceptional enough to bring to life the wine he wants to create.

LAHUEN BLEND

2022

COMPOSITION: 84% Cabernet Sauvignon, 6% Carmenere, 4% Cabernet Franc, 4% Petit Verdot and 2% Syrah.

ORIGIN: Maipo-Colchagua

VITICULTURE: The Cabernet comes from a vineyard located in Isla de Maipo, contributing red fruit notes, large and rounded tannins reminiscent of river stones, elegance and structure. The Carmenere, Petit Verdot and Syrah come from Los Lingues, Colchagua, standing out for their aromatic character, elegance, softness and richness. The Cabernet Franc from Maipo contributes structure, elegance, savoriness and power.

HARVEST AND WINEMAKING: The grapes are hand-harvested into 10-kilo boxes between March 23 and April 14 and then taken to the winery, where they are destemmed and the berries are manually selected before being placed in open-top wooden vats for a cold maceration lasting 6 to 8 days. Alcoholic fermentation takes place between 24°C and 26°C, depending on the variety. Extraction is managed individually, as the wines are tasted every day to determine the appropriate pump-over or punch-down work, with fermentation lasting between 12 and 14 days.

The wine then undergoes a post-fermentation maceration of 12 to 15 days, depending on the lot. After this stage, it goes directly into 300- to 600-liter French oak barrels, 2,000- to 3,500-liter foudres, 500- and 650-liter amphorae, and 600-liter concrete vats to undergo malolactic fermentation and aging for 18 months, depending on the lot. The final blend is made once aging in the different vessels has been completed.

HARVEST DATES:

Cabernet Sauvignon – Maipo: April 7 and 8

Carmenere: April 14

Petit Verdot: April 6

Cabernet Franc: March 23

Syrah: March 29



AGING: 81% in first- and second-use French oak barrels, 14% of the wine in untoasted foudres, 3% in concrete eggs and 2% in amphorae for 18 months.

BOTTLE AGING: Minimum 18 months before release.

TASTING NOTES: Deep violet color. On the nose, it is perfumed, complex and elegant, with high fruit intensity. Fresh and ripe red fruits can be appreciated, with notes of cassis, raspberry and blueberries, as well as mint and cedar. The 18 months of aging are perfectly integrated, resulting in a wine of high concentration, good volume and structure, bringing together the large, ripe and rounded tannins of Maipo. It is a dense, rounded, persistent and savory wine, with vibrant acidity that provides juiciness and freshness, as well as a long finish.

Each variety plays a unique role in the blend.

FOOD PAIRING: A highly food-friendly wine that pairs well with different cuisines from around the world and all types of roasted or grilled meats.

SERVING TEMPERATURE: Ideally serve between 16°C and 17°C.

AGING POTENTIAL: 8–10 years under optimal conditions.

ANNUAL PRODUCTION: 2,300 9-liter cases.

YIELD: Depending on the variety, an average of between 5 and 8 tons/ha.

ALCOHOL: 14,2 %

PH: 3,38

TOTAL ACIDITY: 5,29 g/L (tartaric acid)

TOTAL ACIDITY: 3,45 g/L (sulfuric acid)

RESIDUAL SUGAR: 3,14 g/L

