

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 BLEND

2022

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

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 23 and April 14. 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 7 and 8

Cabernet Franc: March 23

Carmenère: April 14

Petit Verdot: April 6

Syrah: March 29



AGING: Aged for 18 months: 81% in French oak barrels and 1,000-liter casks, and 19% in stainless steel and amphorae.

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

TASTING NOTE: Deep red color. The nose is complex and elegant, highlighting black fruits, spicy notes, and hints of tobacco. The palate is concentrated, with firm tannins and great structure.

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: 2260, 9-liter cases.

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

ALCOHOL: 14,20 %

PH: 3,40.

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

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

RESIDUAL SUGAR: 3,14 g/L.

