



TERRANOBLE

DISIDENTE

CARIGNAN • MOURVEDRE
GARNACHA

2019

COMPOSITION: 65% Carignan, 20% Mourvèdre, 15% 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 the Secano Costero (Coastal Dryland), which are of granitic origin with a quartz-based profile. By contrast, the soils of Grenache are deep and show a higher content of clay and organic matter.

CLIMATE: The Secano Costero features high temperatures in summer, as well as a broad thermal amplitude.

VITICULTURE: Both Carignan and Mourvèdre are the result of a long-term relationship with a producer from Melozal. We aim to keep the traditions passed on from generation to generation without interfering in these old vines’ management. The Carignan vineyard was planted in 1958, while Grenache grows vertically trellised in our La Higuera estate.

HARVEST AND VINIFICATION: We picked Carignan by hand on March 20, Mourvèdre on April 29, and Grenache on April 1. All the grapes were transported separately to the winery, where they were destemmed and then placed in open wooden tanks and Spanish terracotta amphorae for a cold maceration of 6 to 7 days. The alcoholic fermentation took place between 23 and 25° C, with soft extractions, and lasted from 8 to 12 days. Depending on the different lots, the wine had a post-fermentative maceration of one or two weeks (in amphorae, the maceration was of 3 months). Fermentation took place with native yeasts.

AGING: 65% of the wine (Carignan) was kept in untoasted foudres and 35% in Spanish amphorae for 14 months.

AGING IN THE BOTTLE: 12 months before its release to the markets.

TASTING NOTES: Of deep and intense violet-red color, the wine shows outstanding aromas of red fruits, such as sour cherries, cherries, and fresh raspberries. Additional notes of herbs, such as thyme, and a mineral touch make it a really captivating wine. It feels fresh on the palate, like a juice of sour fruits, complex, well-structured, with an elegant rusticity. It offers an explosion of mouthwatering flavors that lingers on and on. A wine with a sense of origin that transmits great joy.

PAIRING: Stews, ratatouille, intense-tasting cheeses and charcuterie.

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

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

|ALC: 13.7° | PH: 3,22 |TOTAL ACIDITY: 6,63 g/L (in tartaric acid) |RESIDUAL SUGAR: 2,6 g/L