

TERRANOBLE

DISIDENTE

CARIGNAN · MOURVEDRE
GARNACHA

2020

COMPOSITION: 56% Carignan, 28% Mourvèdre, 16% Grenache

DENOMINATION OF ORIGIN: The origin of this “Mediterranean” blend is the Maule Valley (Melozal and San Clemente).

SOIL: The soils for Carignan and Mourvèdre are poor and shallow (alluvial terraces), of granitic origin and with a quartz-based profile, characteristic of the Secano Costero (Coastal Drylands). By contrast, the soils for Grenache are deeper and show a higher content of clay and organic matter.

CLIMATE: The *Secano Costero* shows high temperatures in summer and a wide thermal amplitude.

VITICULTURE: Both Carignan and Mourvèdre are the result of a long-term relationship with a producer from Melozal, aiming to keep the traditions that have been passed on from generation to generation without interfering in the way these ancient vines are managed (the Carignan vineyard was planted in 1958). Grenache grows vertically trellised in our La Higuera property.

HARVEST AND VINIFICATION: Carignan was picked by hand on February 21, Mourvèdre on March 19 and Grenache on March 20. All the grapes were transported to the winery where they were destemmed and then placed in open wooden tanks and terracotta amphorae for a cold maceration of 5 to 6 days. The alcoholic fermentation, which lasted from 12 to 15 days, was carried out between 23 and 25° C with soft extractions and using native yeasts. Depending on each lot, the wine had a post-fermentative maceration of two to three weeks (in amphorae, the maceration lasted 3 months).

AGING: 56% of the wine (Carignan) was kept in untoasted foudre, and 44% in Spanish amphorae for 15 months.

AGING IN THE BOTTLE: 8 months before releasing.

TASTING NOTES: Of intense and deep violet-red color, this wine is a delicious juice of acid red fruits, such as sour cherries and fresh raspberries. It also unfolds certain herbal notes, like thyme and others, in addition to a touch of minerality.

On the palate, it feels refreshing, sharp, and complex, well-structured and with great volume. It is an explosion of mouthwatering flavors, with very fine and elegant tannins. A wine with a special sense of place.

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

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

AGING POTENTIAL: In optimal conditions, 6 to 8 years.

ALC: 13.8° vol. | TOTAL ACIDITY: 6,75 g/L (in tartaric acid) | RESIDUAL SUGAR: 2,42 g/L
PH: 3,23 4.41 g/L (in sulfuric acid)

