

CRAFTING THE 2022 AND 2023 WINES

In mid-April the last grapes were harvested and now our winemaking team is working on the blends that will give life to the 2022 and 2023 wines.

To this end, there are multiple tasting sessions of lots and components of the different varieties harvested in our fields in the Maule, Colchagua, Casablanca and Maipo valleys. These tastings are carried out to determine qualities and define which grapes will be used in our wines Lahuen, CA, Disidente, Azara, Algarrobo and Civis.

The wines are kept in stainless steel, barrels of different sizes and toasts, foudres, concrete eggs and clay and ceramic jars, which transmit different characteristics and textures to each wine.

Led by our winemaker Marcelo García, in these sessions between 80 and 120 components are tasted that will be the wines on the tables of our consumers around the world between 2023 and 2030 depending on each one's aging.



Marcelo García-Chief Winemaker Terranoble, Felipe de Solminihac-Winemaker Consultant, Ignacio Mattas Winemaker, TerraNoble



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