

TERRANOBLE

DISIDENTE

CARIGNAN · MOURVEDRE
GARNACHA

2018

COMPOSITION: 67% Carignan, 17% Mourvèdre, 16% Grenache

DENOMINATION OF ORIGIN: A new 'Mediterranean' blend, originated in the Maule Valley (Melozal and San Clemente)

SOIL: Carignan and Mourvèdre grow in the Secano Costero (Coastal Dryland) on alluvial terraces of poor and shallow soils, with a profile of quartz-based granit origin. Grenache grows on deeper soils, with a larger content of clay and organic matter.

CLIMATE: The coastal dryland offers high temperatures in summer and a broad temperature differential.

VITICULTURE: Carignan and Mourvèdre are the result of a long-term relationship with a producer from Melozal. We aim to maintain the traditions that have been passed on from generation to generation without intervening in the way how those very old vines are managed (the Carignan vineyard was planted in 1958). Grenache, on the other hand, grows trellised to the vertical shoot position in our La Higuera property.

HARVEST AND VINIFICATION: Grenache was picked by hand on March 5, Carignan on March 6, and Mourvèdre on April 25. Then the grapes were taken to the winery, where they were destemmed and placed in open-top wooden tanks and clay vessels for a cold maceration of five to six days. The alcoholic fermentation took place between 23 and 25° C., with soft extractions, and lasted between 8 and 12 days. After that, the wine was subject to a post-fermentative maceration that lasted between one and two weeks, depending on the different batches (in the clay vessels, maceration lasted 3 months). The wines were fermented with native yeasts.

AGING: 67% of the wine (Carignan) was kept in untoasted foudres and 33% in Spanish clay vessels for 14 months.

AGING IN THE BOTTLE: 12 months before releasing.

TASTING NOTES: Of intense and deep violet-red color, its red fruits stand out with aromas of sour cherries, cherries and fresh raspberries that mingle with particular herbal notes of thyme and other cooking herbs as well as mineral accents. On the palate, the wine feels refreshing, juicy and complex, with a great structure and volume. It is a tasty explosion of long lasting and mouth-watering flavors. It offers very fine and elegant tannins. A wine with a tremendous sense of place.

PAIRING: Stews, ratatouille, strong cheeses and charcuterie.

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

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

|ALC: 14.0°

|PH: 3,22

|TOTAL ACIDITY: 6,97 g/L

|RESIDUAL SUGAR: 3,1 g/L

