

TERRANOBLE

DISIDENTE

SYRAH · TEMPRANILLO

2018



COMPOSITION: 74% Syrah, 26% Tempranillo

DENOMINATION OF ORIGIN: Casablanca Valley, area of Las Dichas.

SOIL: The soils are of granitic origin, which after a long weathering process, have turned into red clays, poor in organic matter. The vineyard is planted on slopes that belong to Chile's coastal batholith. The Tempranillo block, which is located 22 km from the sea, shows the presence of quartz in its profile.

CLIMATE: Our vineyard is located in Casablanca's coldest sector. It features a cold, sub-humid Mediterranean climate, with predominant marine breezes or morning fogs that favor the development of fruity aromas during the ripening process.

VITICULTURE: The Syrah block is number 47b, and it is planted with clone 470. It yields 6 to 8 t/ha.

HARVEST AND VINIFICATION: Tempranillo was harvested on April 11 and 26, and Syrah on May 7. To benefit from the fog and keep the fruit at a low temperature, the grapes were picked during the first morning hours. The bunches and berries were selected by hand and underwent a cold pre-fermentative and carbonic maceration for five days. Fermentation was carried out in small lots between 23 and 25°C in earthenware vessels, with three daily punch downs. Fermentation took place with native yeasts and 7% of the grapes were fermented with whole clusters.

AGING: 14 months in all. Syrah was kept in untoasted foudres and Tempranillo in clay vessels.

AGING IN THE BOTTLE: 12 months before releasing.

TASTING NOTES: Of intense and bright red color, this complex wine shows many layers with outstanding notes of red fruits, graphite, ashes and olives, as well as a floral and meaty touch. It feels elegant, fruity and fresh on the palate, with a delicious and inviting acidity. It offers a fine-grained texture and well-integrated tannins.

PAIRING: Lamb, red meats, duck and ripe cheeses.

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

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

| **ALC:** 14.3°

| **PH:** 3,61

| **TOTAL ACIDITY:** 5,51 g/L

| **RESIDUAL SUGAR:** 3,0 g/L