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# LAHUEN

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CABERNET SAUVIGNON / SYRAH / CARMENERE /  
CABERNET FRANC / MALBEC  
2018

*Lahuen represents the highest expression of each harvest:  
an assembly that varies from year to year in a careful selection  
of our best vinified varieties.*



**COMPOSITION:** 70% Cabernet Sauvignon, 11,5% Syrah, 10% Carmenere, 6% Cabernet Franc and 2.5% Malbec.

**ORIGIN:** Maipo-Colchagua

**VITICULTURE:** The Cabernet Sauvignon grapes are sourced from vineyards located at the feet of the Andes, specifically in the areas of Maipo Alto and Los Lingues. Both provide notes of red fruits, big and round tannins –like rounded river stones–, elegance and structure. Cabernet Franc comes from Puente Alto and adds structure, elegance and saltiness. Syrah, Carmenère and Malbec come from Colchagua. They offer red fruits, acidity and color (Syrah), complexity, softness and round tannins (Carmenere), while Malbec adds volume, fruity and floral notes.

**HARVEST AND VINIFICATION:** The grapes were harvested by hand between March 27 and April 25 and then taken to the winery to be destemmed, berry-selected by hand and placed in open-top wooden tanks for a cold maceration of six to eight days. The alcoholic fermentation took place between 25° and 28° C with individual extractions. They depended on the variety and were based on daily tastings that defined the pump-over or punch-down tasks, which lasted between 8 to 12 days. Then, the wines underwent a post fermentative maceration for one or two weeks, depending on each lot. After finishing the vatting time, the wines were racked directly into French oak barrels and into 2,000- to 3.500-liter foudres where they completed the malolactic fermentation and were aged for about 16 months, depending on each lot. The final blend was completed once the aging in barrels was ended.

**AGING:** 75% of the wine was aged for 18 months in new and previously used French oak barrels, and 25% in foudres.

**BOTTLE AGING:** At least 12 months before commercialization.

**TASTING NOTES:** Of deep red color, this wine feels complex, intense and elegant on the nose, with loads of ripe red fruits, cassis and some minty and spicy notes. It is dense and concentrated, with polished, ripe and silky tannins, very well integrated with a delicious acidity that provides a juicy freshness. Cabernet Franc adds a firm structure as well as elegance and complexity to the blend, in addition to a great aging potential. Furthermore, each variety plays a unique role in the blend.

**PAIRING:** This highly gastronomic wine makes a great pairing with different cuisines of the world as well as with all sorts of roasted or grilled meats.

**SERVING TEMPERATURE:** Best served between 16°C - 18°C.

**AGING POTENTIAL:** 8 to 10 years in optimal conditions.

**ANNUAL PRODUCTION:** 2,800 9-lt. cases.

**YIELD:** 5 to 8 t/ha. in average and according to the different varieties.

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CHILE

| ALC: 14.4° | PH: 3,55 | TOTAL ACIDITY: 5,36 g/L | RESIDUAL SUGAR: 3,2 g/L