

**VARIETY:**

97% Carmenere and 3% Petit Verdot.

ORIGIN:

This wine is made from a selection of grapes stemming from a “Cuartel 55”, which is planted on slopes within our vineyard located in the Maule Valley, on a colluvial soil gifted with an amazing dark purple colour. This special colour gave birth to the name of the wine “Tierras Moradas”.

The vines are trellised to a vertical shoot position, with controlled drip irrigation.

CLIMATE:

The growing period 2007-2008 was an atypical season, which started with a very cold spring that delayed the sprout around 3 weeks in some areas. The weather turned very hot during summer, until late March, when after a soft rainfall, the heat decreased and allowed to wait calmly for the tannin's ripeness avoiding a great sugar increase in the grapes. Wines obtained this vintage are concentrated, with good color and high fruit intensity.

HARVEST:

The grapes were hand-picked, during the second and third weeks of May. Vineyard's yield was 1 Kg per plant (4 tons/ha).

VINIFICATION:

Previous cold-maceration during 7 days. The alcoholic fermentation is carried out under controlled temperatures between 29°C and 30°C. The must undergoes 30 days of maceration inside 15,000 litres French oak vats, specially designed to elaborate this wine. 100% of the blend is kept in French oak barrels during 17 months.

ANALYSIS:

Alcohol: 14.2%
TA: 5.57 g/L (C4H6O6)
pH: 3.53
RS: 2.2 g/L

TASTING NOTES:

Color: Intense ruby-red with purple hues.

Aroma: Elegant nose, with blackberry notes, black and pink pepper, cinnamon, clove and other spices.

Palate: A full bodied wine, of pleasant acidity, with a great persistence and a wonderful finish.

Ready to be enjoyed immediately, or hold for 12 to 15 years.