



HARUWEN NEBBIOLO

Our Nebbiolo Edición Limitada presents a captivating garnet color with an alluring bouquet of red fruits like cherries and raspberries, intertwined with floral notes and hints of tar and rose petals. This wine's medium to full-bodied palate boasts firm tannins, delivering flavors of ripe strawberries, plums, and a touch of licorice. Its high acidity and structured nature create a harmonious balance. The finish is long, marked by lingering fruit and earthy tones, reflecting the classic Nebbiolo character. Pairs exquisitely with hearty Italian dishes, including rich pasta with meat sauces, truffle risotto, and roasted game meats. Its complexity and elegance make it a delightful choice for special occasions and fine dining experiences.

Tierra del Fuego counts with more than 100 years of experience in wine crafting and has the most modern infrastructure and technology for the elaboration of high quality wines.

Our wines display intense colors, great concentration, extraordinary flavors, elegant aromas and a unique identity given by the fantastic natural conditions of our Vineyards.

ANALYTICAL DATA

Al.°C	14°
Ph	3,55
TA (g/L)	3,55
RS (g/L)	3,1

WINEMAKING AND AGING

Varietal composition	100% NEBBIOLO
Fermentation container	Stainless steel
Fength of alcoholic	27 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctic fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	40% first use, 30% second use 20% third use
Type of oak	French / American
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Maule
Vineyard name	Pencahue
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2010

