



# Flaherty

TEMPRANILLO  
2018  
CAUQUENES - CHILE

Viñedo Tequel - 1.433 botellas

## ***Flaherty Tempranillo 2018*** **Tequel Vineyard** **Cauquenes, Maule Valley**

*A dry-farmed Tempranillo from Cauquenes, Chile*

100% Tempranillo  
1,5 kilos/ plant

100% barrel aged for 32 months  
in used 225 liter American Oak

Total production: 1433 bottles  
Bottled on New Years Eve 2020

Alcohol	14.7% (vol %)
Volatile acidity	0.77 g/l
pH	3.72
Total acidity	5.17 g/l tartaric acid
Reducing sugar	1.7 g/l

We bought the fourteen hectare Tequel Vineyard property in 2008 and planted the vineyard between 2010 and 2011, using the traditional cultivation techniques still common in the region—in particular, dry farming and head training. The vineyard is located about 15 kilometers south of Cauquenes in the Maule Region of Chile and 42 kilometers from the Pacific Ocean, which provides a cooling influence in the evenings. The gently rolling hills of the area feature deep red clay soils of granitic origin. Tempranillo (Cencibel) are hardy vines that can survive and modestly produce in dry-farming. We aged 19 months in used 225 liter used American oak barrels.

### *Tasting Notes*

Flaherty Tempranillo 2018 is an is mouth-filling and complex, dry-farmed flavors and aromas, richness on the palate, and juicy, rustic tannins. Wild cherry, brambly blackberry, are beautifully complemented by notes of pie spices, and an undertone of toasty oak and leather jacket. This is a wine that will age well, gaining complexity with time in the bottle. We recommend drinking by 2032.

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