



Gran Reserva

TERRANOBLE

CARMENERE 2016

COMPOSITION: 100% Carmenerere

DENOMINATION OF ORIGIN: Maule Valley, La Higuera vineyard

SOIL: The vineyard is located close to the Andes Mountains, near San Clemente, at 180 m a.s.l. Its soils are clayish, of volcanic origin, and colluvial of medium depth, with a decomposed rocky substratum.

CLIMATE: Humid Mediterranean. The cool morning breezes that blow during the ripening period provide fresh notes and a great tipicity. The afternoons are warm, reaching between 29°C and 32°C in summer.

VITICULTURE: This wine is the result of a selection of the vineyard's best plots, planted with 25 year-old vines that yield 6 to 7 t/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand the third week of april and then taken to the winery where they were destemmed and placed in stainless steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation took place between 25°C and 26°C during 8 to 12 days using soft extraction. Once completed, the wine underwent a post-fermentative maceration of one or two weeks. It was then placed in French oak barrels for aging, where it also made the malolactic fermentation.

AGING: 85% of the wine was aged for 12 months in previously used French oak barrels, and 15% in untoasted casks (foudre).

BOTTLE AGING: At least 6 months before commercialization.

TASTING NOTES: The wine shows a purple-red color with bluish shadings. Highly complex on the nose, it stands out for its ripe black fruits, spicy notes and soft touches of bitter chocolate and tobacco leaf. It feels concentrated on the palate, with sweet and round tannins, and a balanced acidity tension.

PAIRING: This wine is especially pleasant when paired with thick ribs, risotto or spicy food.

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

AGING POTENTIAL: 5 to 6 years in optimal conditions.

|ALC: 14.0° |PH: 3,53 |TOTAL ACIDITY: 5,44 g/L |RESIDUAL SUGAR: 3,11 g/L

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CHILE