



Gran Reserva

TERRANOBLE

CABERNET SAUVIGNON 2016

COMPOSITION: 100% Cabernet Sauvignon

DENOMINATION OF ORIGIN: Colchagua Valley, Los Lingues and Los Cactus vineyards

SOIL: Los Lingues is located at the feet of the Andes Mountains. Its soils are of colluvial origin, clayish, with medium depth and a high content of organic matter. Los Cactus is located in the intermediate area of the valley, about 43 km from the sea, and shows soft rolling hills. Its soils are of alluvial origin, with sandy loam texture, and a low content of organic matter. On the higher portions, the soils are granitic.

CLIMATE: Warm, sub-humid Mediterranean, with average maximum temperatures of 29°C to 33°C, and winds blowing predominantly in direction south-north, which help to homogenize the temperature of the grapes during most of the day.

VITICULTURE: The influences of the Andes [Los Lingues] and of the coast [Los Cactus] provide different compounds and soils, which is reflected in an intense wine. The vineyards with Andean influence show deeper soils, meaning a belated ripeness, a better expression on the palate and more volume. The vineyards with coastal influence have thinner soils, with higher sand content, providing structure and harder, more rustic tannins.

HARVEST AND VINIFICATION: The grapes were picked by hand during the first weeks 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. For its aging, the wine was placed in French oak barrels, 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: Of deep ruby-red color, this wine is intense, elegant and very complex on the nose, with accents of fresh red fruits in complement with herbal notes and mild menthol. On the palate it feels structured, fresh, with velvety tannins, and a long, persistent ending.

PAIRING: Pairs well with slow-cooked meat stews or grilled tenderloin.

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

AGING POTENTIAL: 5 to 6 years in optimal conditions.

|ALC: 14.0° |PH: 3,55 |TOTAL ACIDITY: 5,55 g/L |RESIDUAL SUGAR: 3,08 g/L

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CHILE