



RESERVA ESPECIAL

TERRANOBLE

CARMENERE 2017

COMPOSITION: 95% Carmener, 5% Merlot

DENOMINATION OF ORIGIN: Colchagua Valley, Los Cactus vineyard

SOIL: Sandy loam soil with the presence of granite in depth; typical of the cordillera de la Costa soils. Depth 0.8 - 1 m., medium to low fertility.

HARVEST DATE: Third week of April.

VITICULTURE: The grapes were sourced from Colchagua Valley -Marchigüe area-, a warm zone that allows an optimum ripeness of the Carmener variety; presenting fresh evenings and nights which grant a high fruit intensity, good color and fresh wines, besides very good typicity for variety.

AGING: 50% of the wine was kept for 10 months in previously used oak barrels.

TASTING NOTES: This Carmener shows an attractive red violet color. It stands out for its aromas of ripe fruits, such as blackberries, plum, spices and paprika. The palate presents fruity and fresh notes, with a balanced acidity, good volume and structure, in addition to soft and round tannins.

PAIRING: This wine makes a perfect match with lamb or other grilled meats. Also with Chilean food, such as *pastel de choclo* (corn pie) and *porotos granados* (fresh beans).

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

| ALC: 14.0° | PH: 3,50 | TOTAL ACIDITY: 5,33 g/L | RESIDUAL SUGAR: 3,3 g/L

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CHILE