



RESERVA ESPECIAL

TERRANOBLE

CABERNET SAUVIGNON 2017

COMPOSITION: 95% Cabernet Sauvignon, 5% Syrah

DENOMINATION OF ORIGIN: Colchagua Valley, Los Lingues vineyard

SOIL: Los Lingues is located at the feet of the Andes Mountains. Its soil is of colluvial origin, clayish, with medium depth and a high content of organic matter.

HARVEST DATE: Mid of April.

VITICULTURE: The grapes that come from Los Lingues have an expression of fresh red fruits and soft, round tannins. The Andes fresh winds help to lower the temperatures in the evening, favoring its color and fresh fruit.

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

TASTING NOTES: The wine shows a deep ruby-red color. On the nose its notes of ripe red fruits, such as plums, cassis and slight notes of cedar. Long and with a good volume on the palate, its tannins support a firm structure.

PAIRING: Ideal to pair with pasta, all types of red meats and to enjoy on its own.

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

| ALC: 14.0° | PH: 3,56 | TOTAL ACIDITY: 5,3 g/L | RESIDUAL SUGAR: 3,4 g/L

www.terranooble.cl

CHILE