



CAI

CARMENERE

ANDES 2016

COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley (Andes), Los Lingues.

SOIL: Our Los Lingues vineyard is located in the northern sector of the valley, at the feet of the Andes Mountains. Its soils are of colluvial origin that give shape to very old terraces. They show medium depth and high content of organic matter. The soil's first profile varies from loamy to clay-silt-loam texture, with angular stones below ground. Height of the vineyards: 370 masl.

CLIMATE: Warm, sub-humid Mediterranean climate, with average maximum afternoon temperatures of 29° to 32° C which cool down rapidly due to wind currents that blow down the mountains. The wide thermal amplitude favors good colors, the expression of fresh fruits and a great acidity.

VITICULTURE: The grapes for this wine come from the Colchagua Valley, specifically from the Los Lingues sector. The plots of the vineyard that give life to this wine are located at the feet of the Andes Mountains, in a place that features warm days and fresh nights, allowing for a good expression of the variety's typicity in this valley.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 28 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 7 days. The alcoholic fermentation took place between 25 and 26° C during 8 to 12 days, using soft extractions. Then the wine experienced a post fermentative maceration of about two weeks, depending on each lot and the daily tastings of the wines. After finishing maceration, the wine was racked directly into French oak barrels and untoasted foudres where it underwent malolactic fermentation and, according to each lot, was aged for about 14 months.

AGING: 85% of the wine was aged in new and twice used French oak barrels, and 15% in untoasted foudres for 14 months.

AGING IN THE BOTTLE: At least 12 months before being released to the markets.

TASTING NOTES: This wine shows a stimulating profile, with fresh and intense aromas of red fruits, some notes of herbs and red bell-pepper, characteristic of the variety, as well as mild and refined touches of oak to enhance its fruit and add complexity. Of good volume, it has round and balanced tannins that feel generous on the palate, a large ending and a fine persistence while maintaining a great freshness and a good creaminess.

FOOD PAIRING: It makes a great harmony with meats, risotti or well-seasoned dishes.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C.

AGING POTENTIAL: 6 to 8 years in optimal conditions.

ANNUAL PRODUCTION: 555-9 lt cases

YIELDS: 7-8 ton/ha

|ALC: 14.1° |PH: 3,5 |TOTAL ACIDITY: 5,62 g/L |RESIDUAL SUGAR: 2,8 g/L

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