



# *Gran Reserva*

## TERRANOBLE

### CABERNET SAUVIGNON 2017

**COMPOSITION:** 100% Cabernet Sauvignon (the vines from Los Lingues belong to a masal selection and those from Los Cactus are clone 169)

**DENOMINATION OF ORIGIN:** Colchagua Valley.

**SOIL:** Los Lingues is located at the feet of the Andes Mountains. Its soils are of colluvial origin, clayey, with medium depth and a high content of organic matter. Los Cactus vineyard is over the gentle hills of Marchigüe, 43 km from the sea, where the soils are of alluvial origin, with a sandy loam texture and a low content of organic matter. In the highest parts of the vineyard, the soils are granitic.

**CLIMATE:** Warm, sub-humid Mediterranean, with average maximum temperatures of 29°C to 33°C. The winds blow predominantly from south to north, helping to even out the temperature of the grapes.

**VITICULTURE:** The influence of both the Andes and the coast generate very different climate and soil characteristics, both leading to intense and fruity wines. The vineyards influenced by the Andes have deeper soils, which generate a later ripening process, more roundness and elegance. The ones with coastal influence have thinner soils with a higher content of sand. They add structure, fine-grained tannins and tension on the palate.

**HARVEST AND VINIFICATION:** The grapes from Los Cactus were picked by hand between the second and third week of March, while those from Los Lingues were harvested the first week of April. Then the bunches were destemmed and the grains placed in stainless-steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation lasted 8 to 12 days and took place between 25°C and 26°C. Manual punch-downs were carried out to obtain a smooth extraction. The wine had a post-fermentative maceration of 1 or 2 weeks, then it was raked directly into French oak barrels and un-toasted foudre where it underwent the malolactic fermentation and aging.

**AGING:** 70% in new and previously used French oak barrels, 30% in un-toasted foudre during 12 months.

**BOTTLE AGING:** At least 6 months before being released.

**TASTING NOTES:** Deep ruby-red color. Intense and elegant on the nose, with predominant aromas of fresh red berry-fruits, cherries and plums, all complemented by some herbal hints and a slight touch of menthol. It feels structured on the palate, fresh, round and with elegant and velvety tannins as well as a long and persistent ending.

**PAIRING:** Drink along meats prepared in a slow cooker or grilled sirloin.

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

|ALC: 14.0° |PH: 3,60 |TOTAL ACIDITY: 5,21 g/L |RESIDUAL SUGAR: 3,40 g/L

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CHILE