

TERRANOBLE

NOBLE BY NATURE

CA1

CARMENERE ANDES

2022

COMPOSITION: 100% Carmenere

DENOMINATION OF ORIGIN: Colchagua.

SOIL: The Los Lingues vineyard is located in the valley's northern sector, at the feet of the Andes Mountains. Its soils are of colluvial origin and of ancient terrace formation. They are of medium depth and high in organic matter. Their first profile varies from a loamy to a clay-silt-loam texture, with angular stones below ground.
Vineyard height: 370 masl.

CLIMATE: A warm, sub-humid Mediterranean climate, with average maximum temperatures of 29° to 32° C in the afternoons. This condition changes rapidly due to fresh wind currents that blow down the mountains. The wide thermal amplitude helps create good colors, fresh fruit expressions and delicious acidity.

VITICULTURE: The grapes for CA1 grow in the Colchagua Valley, specifically in the Los Lingues area. The vineyard's plots are located at the feet of the Andes Mountains, in a place of warm days and cool nights that allows producing a good expression of the typicity of this variety in this valley.

HARVEST AND VINIFICATION: April 6 and 7.



AGING: Aging extends for 16 months, including 65% in untoasted foudres and 35% in second-use barrels.

AGING BOTTLE: At least 9 months before its release into the markets.

TASTING NOTES: A fresh and fruity Carmenere. Aromas of red fruits, a spicy character and subtle herbal notes stand out. It is juicy, medium-bodied, and with a long and persistent finish.

PAIRING: CA1 makes a great companion to meats, risotto and spicy food.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C

AGING POTENTIAL: 6 to 8 years under optimal conditions

ANNUAL PRODUCTION: 1,525 9-l cases

YIELD: 6-7 tons/ha

ALCOHOL: 14,0%

PH: 3,46

TOTAL ACIDITY: 5.47 g/Lt (Tartaric acid)

TOTAL ACIDITY: 3.58 g/Lt (Sulfuric Acid)

RESIDUAL SUGAR: 3,08 g/Lt

