

TERRANOBLE

CA1

CARMENERE ANDES 2021

COMPOSITION: 100% Carmenere

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

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: The grapes were picked by hand on April 8 and 15 and then taken to the winery to be destemmed, manually berry selected and placed in wooden open-top tanks for a cold maceration of 10 days. The alcoholic fermentation took place between

24 and 26° C during 8 to 12 days, using soft extractions.

After that, the wine experienced a post fermentative maceration of about two weeks, depending on each lot and 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 -depending on each lot- an aging of 16 months.

AGING: 39% of the wine was aged in untoasted foudres, and 61% in new and previously used French 300-liter oak barrels for 16 months.

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

TASTING NOTE: Showing a deep red color with violet hues, this is an elegant wine with a great fruit expression and an outstanding typicity. It unfolds intense aromas of fresh, ripe red fruits interspersed with earthy notes. We basically use wood to enable micro-oxygenation and add a structure that highlights the fruit and increases its complexity. With time, using foudres has allowed us to emphasize the differences between the terroirs of CA1 and CA2. The wine feels round on the palate, concentrated and unctuous, with a silky texture from its soft and ripe tannins and its aging in oak. It offers a long, fruity, and persistent ending, maintaining its freshness and great volume.

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: 14,3° vol.

PH: 3,65

TOTAL ACIDITY: 5,29 g/lit (C4H6O6)

TOTAL ACIDITY: 3,45 g/lit (H2SO4)

RESIDUAL SUGAR: 3,1 g/lit

