TERRANOBLE

NOBLE BY NATURE

CA2

CARMENERE COSTA | 2022

COMPOSITION: 100% Carmenere

DENOMINATION OF ORIGIN: Colchagua.

SOIL: The Lolol vineyard is located 40 kilometers from the ocean. It presents granitic soils -characteristic of the Chilean Coastal Mountain Range- mixed with clay and loam. Of medium depth, they are poor in organic matter.
Vineyard height: 100 masl.

CLIMATE: A temperate Mediterranean climate with coastal influence, with average maximum afternoon temperatures of 28º to 30º C and fresh morning breezes. Its thermal oscillation is less due to the nearness of the sea.

VITICULTURE: The grapes for this wine come from Colchagua's coastal dryland (Secano Costero), specifically from the sector of Lolol. The vineyards are planted on the slopes of the region's soft hills, on soils of low fertility. The coastal influence -which penetrates each morning in form of winds and humidity to the valley- allows for a slow ripening of the grapes, thus achieving an excellent version of Carmenère.

HARVEST AND VINIFICATION: April 6 and 14.

AGING: Aging extends for 16 months, including 70% in untoasted foudres and 30% in second-use barrels.

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

TASTING NOTES: A structured and distinctive Carmenere, with notes of ripe red fruits, spices and graphite. Broad and concentrated palate, with an intense and fresh finish.

PAIRING: It makes an ideal companion to grilled red meats, lamb and blue cheeses.

SERVING TEMPERATURE: Serve ideally between 16 and 18º C

AGING POTENTIAL: 6 to 8 years under optimal conditions

ANNUAL PRODUCTION: 1,700 9-l cases

YIELD: 6-7 tons/ha

ALCOHOL: 14%
PH: 3,48
TOTAL ACIDITY: 5,59 g/Lt (Tartaric acid)
TOTAL ACIDITY: 3,65 g/Lt (Sulfuric acid)
RESIDUAL SUGAR: 3,03 g/lt

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WINE in MODERATION

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