



Gran Reserva TERRANOBLE

CABERNET SAUVIGNON 2020

COMPOSITION: 100% Cabernet Sauvignon of two origins: 75% from the Colchagua Valley (Los Lingues, planted with a masal selection) and 25% Marchigüe (Los Cactus, planted with clone 169).

DENOMINATION OF ORIGIN: Colchagua Valley (Los Lingues vineyard, 370 m.a.s.l and Los Cactus, 220 m.a.s.l).

SOIL: 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, clayey, medium deep, and with a high content of organic matter. Los Cactus vineyard is planted on the gentle hills of Marchigüe, 43 km from the ocean. Here 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 climate and, depending on the location, with average maximum temperatures of 29° to 33° C. Winds blow predominantly from south to north and help to even out the temperature of the grapes during an important part of the day.

VITICULTURE: The influence of both Andes (in Los Lingues) and Coast (in Los Cactus), generates very different climate and soil characteristics, which lead to intense, elegant, and fruity wines. The vineyards influenced by The Andes are planted on deeper soils, which cause a later ripening process, more roundness, elegance, and an expression of ripe red fruits. The vineyards with coastal influence have thinner soils, with a higher content of sand. They add an expression of fresh fruits, structure, fine-grained tannins and tension on the palate.

HARVEST AND VINIFICATION: The grapes from Los Cactus were picked by hand on March 10 and 20, while those from Los Lingues were harvested between March 11 and 16. After arriving at the winery, the bunches were destemmed and the grains placed in stainless-steel tanks for a cold maceration of 5 to 6 days. The alcoholic fermentation, which lasted between 8 and 12 days, took place between 24 and 26° C. We carried out manual punch-downs to obtain a smooth extraction. After that, the wine had a post-fermentative maceration of two weeks, depending on each lot. Once the vatting process was finished, the wine was racked directly into French oak barrels and un-toasted foudre where it underwent malolactic fermentation and was aged for 12 months, according to each lot.

AGING: 67% in new and previously used 300 and 600-l French oak barrels, and 33% in un-toasted foudre for 12 months.

BOTTLE AGING: At least 6 months before being released into the markets.

TASTING NOTE: Of deep ruby-red color, the wine feels fruity, fresh and elegant on the nose, with predominant aromas of fresh and ripe red fruits such as berries and plums, all enhanced by a slight touch of menthol.

It feels elegant and well-structured on the palate, unctuous and refreshing. This Cabernet Sauvignon intends to highlight acidity, tension, and sharpness over the variety's classical concentration and tannic structure.

PAIRING: Perfect to accompany slow cooked meats, grilled sirloin or ripe cheeses.

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

| ALC: 14.1° | PH: 3,64 | TOTAL ACIDITY: 5,17 g/L | RESIDUAL SUGAR: 3,08 g/L