



Gran Reserva

TERRANOBLE

CARIGNAN 2019

COMPOSITION: 100% Carignan

DENOMINATION OF ORIGIN: Melozal, Maule Valley

SOIL: The vineyard's soils are poor and shallow (alluvial terraces), of granitic origin, and with a quartz-based profile. This coastal dryland area is especially suitable for planting head-pruned vines. The soil can only be plowed by horses and people with great experience who, day after day, are more difficult to find.

CLIMATE: Rainfed coastal land, with high temperatures in summer and a wide thermal amplitude.

VITICULTURE: This Carignan is the result of a long-term relationship with a producer from the area of Melozal, whose vines were planted in 1958. We aim to keep the traditions passed on from generation to generation, intending not to interfere in these old vines' management. Our purpose is to transmit the terroir and the authenticity of this variety in every bottle.

HARVEST AND VINIFICATION: The grapes were picked by hand on March 20 and taken to the winery where they were destemmed and then placed in stainless steel and in open top tanks for a cold maceration of 7 days with 10% whole clusters. The alcoholic fermentation, which lasted between 8 and 12 days, took place between 23 and 25° C, using soft extractions. After that, the wine experienced a post-fermentative maceration of two week. Once the vatting process was finished, it was racked directly into concrete eggs and untoasted foudre, where it accomplished the malolactic fermentation. It was aged for 10 to 12 months, depending on each lot.

AGING: 50% in concrete egg called "Dolia" and 50% in untoasted foudre for 10 months.

AGING IN THE BOTTLE: At least 6 months before reaching the market.

TASTING NOTE: Of intense and deep red color, it shows outstanding aromas of fresh red fruits, such as sour cherries, herbs like thyme, in addition to flowery and mineral notes. It feels tense and refreshing on the palate, with sharp and wild tannins, and a very long and persistent ending where the expression of its fruit and origin stands out.

PAIRING: Eggplant lasagna, stewed meats, strong-tasting cheeses and charcuterie.

SERVING TEMPERATURE: Serve ideally between 15 and 16° C.

AGING POTENTIAL: 5 to 6 years in optimal conditions.

ALC: 13.7° | PH: 3,2 | TOTAL ACIDITY: 6,78 g/L (in tartaric acid) | 4,43 g/L (in sulfuric acid) | RESIDUAL SUGAR: 2,8 g/L

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CHILE