



Gran Reserva TERRANOBLE

CARMENERE 2020

COMPOSITION: 100% Carmenere

DENOMINATION OF ORIGIN: Maule Valley

SOIL: Our vineyard is located at the feet of the Andes Mountains, close to the town of San Clemente, about 180 m.a.s.l. Its soils are clayey -of volcanic origin- and colluvial, of medium depth, with strata of decomposing rocks.

CLIMATE: Humid Mediterranean, with morning breezes that blow during the ripening period and bestow Carmenere its fresh notes and a great typicity. The afternoons are warm, with temperatures that can reach between 29 and 32° C during summer, and allow an adequate ripeness.

VITICULTURE: This Carmenere is the result of a selection of the best plots of our first vineyards planted in 1994. The vines are 26 years old and yield 7-8 tons/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand between March 24 and 28, and then taken to the winery to be destemmed and placed in stainless steel tanks for a cold maceration of 6 days. During the alcoholic fermentation, which took place between 25 and 26° C, and lasted between 10 and 14 days, we carried out soft extractions. Later, the wine underwent a post-fermentative maceration of two weeks. Once the vatting process was finished, it was racked directly into French oak barrels and foudre where it underwent malolactic fermentation. Depending on each lot, the wine was aged for up to 12 months.

AGING: 70% of the wine was aged in new and previously used 300-l French oak barrels, and 30% in untoasted foudre for 12 months.

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

TASTING NOTE: The wine shows a purple red color with blueish hues. It offers a high fruit intensity on the nose, with outstanding fresh black and red fruits as well as delicate spicy and earthy notes. It feels broad, juicy and creamy on the palate, with round and present tannins. It unfolds a pleasant acidity and freshness that add persistence to its ending.

PAIRING: It makes a wonderful pairing with thick ribs, oven-roasted beef brisket, risotto or seasoned foods.

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

AGING POTENTIAL: 5 to 6 years if kept under optimal conditions.

|ALC: 14.2° |PH: 3,65 |TOTAL ACIDITY: 5,0 g/L |RESIDUAL SUGAR: 3,0 g/L

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CHILE