



Gran Reserva

TERRANOBLE

CARMENERERE 2019

COMPOSITION: 100% Carmenerere

DENOMINATION OF ORIGIN: Maule Valley

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

CLIMATE: Humid Mediterranean, with morning breezes which blow during the ripening period and confer Carmenerere 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 Carmenerere is the result of a selection of the best plots of our first vineyards planted in 1994. The vines are 25 years old and yield 7-8 tons/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 23 and 25, and then taken to the winery to be destemmed and placed in stainless steel tanks for a cold maceration of 6 days. The alcoholic fermentation took place between 25 and 27° C, using soft extractions, which lasted between 8 and 12 days. Later, the wine underwent a post-fermentative maceration of one to two weeks, depending on each lot and on daily tastings. Once the vatting process was finished, it was racked directly into French oak barrels and foudre where it experienced the malolactic fermentation. Depended 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.

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

TASTING NOTE: The wine shows a purple color with blueish hues. It offers a high fruit intensity on the nose, with outstanding fresh black fruits as well as vague spicy and earthy notes. It feels long, juicy and creamy on the palate, with tannins that are round and ever-present. It stands out for its freshness and pleasant acidity that adds persistence to its ending.

PAIRING: It makes an ideal companion to 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 under optimal conditions.

ALC: 14.3° | PH: 3,54 | TOTAL ACIDITY: 5,32 g/L (in tartaric acid) | 3,48 g/L (in sulfuric acid) |
RESIDUAL SUGAR: 3,0 g/L

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CHILE