



Gran Reserva

TERRANOBLE

CABERNET SAUVIGNON 2019

COMPOSITION: 100% Cabernet Sauvignon of two origins: 80% Colchagua Valley (from Los Lingues, planted with vines of masal selection) and 20% Marchigüe (from Los Cactus, planted with clone 169).

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

SOIL: The 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. The 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 and winds that blow predominantly from south to north. This helps to even out the temperature of the grapes during an important part of the day.

VITICULTURE: The influence of both The Andes (in Los Lingues) and the Coast (in Los Cactus), generate very different climate and soil characteristics, which lead to intense and fruity wines. The vineyards influenced by The Andes are planted on deeper soils, which generate 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 28 and 30, while those from Los Lingues were harvested between the third and fourth week of April. After arrival 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 8 to 12 days, took place between 24 and 26° C. In order to obtain a smooth extraction, manual punch-downs were carried out. After that, the wine had a post-fermentative maceration of two weeks, depending on the different lots. Once this process was finished, the wine was racked directly into French oak barrels and un-toasted foudre where it underwent the malolactic fermentation and was aged for 12 months, according to each lot.

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

BOTTLE AGING: At least 6 months before being released.

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

It feels well-structured on the palate, unctuous and fresh, with elegant tannins. This Cabernet Sauvignon intends to highlight acidity and tension, thus making it a wine that values sharpness over concentration and fruit sweetness.

PAIRING: This is a perfect wine to drink with slow cooked meats, grilled sirloin or ripe cheeses.

SERVING TEMPERATURE: Best served between 16°C - 18°C

| ALC: 14.4° | PH: 3,59 | TOTAL ACIDITY: 5,14 g/L | RESIDUAL SUGAR: 3,06 g/L