



Gran Reserva

TERRANOBLE

MERLOT 2020

COMPOSITION: 100% Merlot

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. For this variety, we try to avoid any kind of stress. We therefore chose the plots with the deepest soils and the greatest capacity to retain moisture.

CLIMATE: This Merlot is the product of a selection of the best plots of our first-planted vineyards. Its vines are now more than 25 years old and yield between 8 and 9 tons/ha.

VITICULTURE: This wine is the result of a selection of the vineyard's best plots, planted with 25 year-old vines that yield 7 to 8 t/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand between February 25 and March 2, and then taken to the winery where most of the grapes were destemmed and then placed in stainless steel tanks for a cold maceration of 6 to 7 days with 12% whole clusters. The alcoholic fermentation took place between 24 and 25° C, using soft extractions, and lasted between 8 and 15 days. After that, the wine had a post-fermentative maceration of two weeks. Once the vatting process was finished, it was raked directly into French oak barrels and untoasted foudres where it underwent malolactic fermentation and was aged for about 10 months, depending on each lot.

AGING: 50% of the wine was aged in previously used (2 or 3 times) French oak barrels for 10 months, and the other 50% in untoasted foudre.

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

TASTING NOTE: Of ruby-red color, this Merlot shows its own personality, with marked tannins and tension. It unfolds on the nose a fresh, elegant, and outstanding fruit intensity of crisp red fruits and a delicate herbal note. It feels long, juicy and refreshing on the palate, but with firm tannins that stick to the sides of your mouth.

PAIRING: Enjoy this wine with stuffed pasta, such as ravioli, a dried mushroom risotto or roasted meats.

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

AGING POTENTIAL: 6 to 8 years if kept under optimal conditions.

| ALC: 13.6° | PH: 3,4 | TOTAL ACIDITY: 5,66 g/L | RESIDUAL SUGAR: 2,73 g/L

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CHILE