



Reserva TERRANOBLE

CARMENERRE 2021

COLCHAGUA VINEYARD – LOS CACTUS

The Los Cactus Vineyard is located in the Colchagua Valley. Its soils are of alluvial origin and, in some sectors of the vineyard, it is possible to observe the influence of the Coastal Mountains and their granitic soils, poor in organic matter.

Considering these viticultural characteristics, the vineyard was planted in this valley in 2010 to benefit from the lower temperatures that allow red varieties to reach excellent ripeness with good yields and great quality.

HARVEST

In the Colchagua Valley, the 2020-2021 growing season recorded fewer winter precipitations than the historical averages. They concentrated mainly in June and July, thus permitting us to accumulate irrigation water for spring and summer. The average temperatures were lower than in past seasons, and we experienced unexpected rainfall by the end of January, as well as more cloudy days. These conditions allowed us to delay harvest until reaching optimal phenolic ripeness, obtaining good yields and wines of excellent color and intense fresh fruit.

VINIFICATION

The grapes for our Reserva Carmenerre 2021 were harvested by hand, received at the winery and then placed in stainless steel tanks where they carried out the fermentation process.

They underwent a pre-fermentative maceration for three days, after which they fermented at 25 - 27 °C with soft pump-overs all along the process. After completing the fermentation, the wine had a post-fermentative maceration during one week prior to pressing. 50% of the blend was in touch with wood for six months to obtain more complexity in the wine.

TASTING NOTE

Of deep red color, the wine unfolds on the nose black fruits, especially blackberries, and soft toasted notes. It offers big and round tannins and a good structure on the palate.

PAIRING

Corn pie.

| ALC: 13.7° | PH: 3,70 | TOTAL ACIDITY: 3,28 g/L | RESIDUAL SUGAR: 2,85 g/L