

CA1

CARMENERE 2020 ANDES



COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley 'Andes', Los Lingues.

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, formed by very old terraces. They are of medium depth and with a high content of organic matter. The soil's first profile varies from a loamy to a clay-silt-loam texture, with angular stones below ground. Height of the vineyards: 370 masl.

CLIMATE: Warm, sub-humid Mediterranean climate, with average maximum temperatures of 29 to 32°C in the afternoons, which cool down rapidly due to the currents that blow down the mountains. The wide thermal amplitude favors good colors, the expression of fresh fruits and a great acidity.

VITICULTURE: The grapes for this wine come from the Colchagua Valley, specifically from the Los Lingues sector. The plots of the vineyard that give life to this wine are located at the feet of the Andes Mountains, in a place of warm days and fresh nights that allows producing a good expression of the variety's typicity in this valley.

HARVEST AND VINIFICATION: The grapes were picked by hand on March 30th and 31st and then taken to the winery to be destemmed, manually berry selected and placed in open-top wooden tanks for a cold maceration of 10 days. The alcoholic fermentation took place between 24 and 26° C during 8 to 12 days, using soft extractions. Then the wine experienced a post fermentative maceration of about two weeks, depending on each lot and the daily tastings of the wines. After finishing the barreling process, the wine was racked directly into French oak barrels and untoasted foudres where it underwent malolactic fermentation and, according to each lot, was aged for about 16 months.

AGING: 54% of the wine was aged in untoasted foudres, and 46% in new and previously used 300-lt barrels for 16 months.

AGING IN THE BOTTLE: At least 9 months before being released to the markets.

TASTING NOTES: The wine shows a fruit-forward, fresh and elegant profile. It unfolds intense aromas of fresh and ripe red fruits, intertwined with herbal notes. The aging in wood was used for micro-oxygenation and structure, as well as to enhance the fruit expression and add complexity. Over time, the use of foudres has made it possible to highlight the differences between the terroirs of CA1 and CA2. It feels round and unctuous on the palate, with a very soft texture that comes from its ripe and silky tannins and its aging in wood. It offers a long and fruity ending and good persistence, maintaining an outstanding freshness and volume.

PAIRING: Ideal with meats, risotto or spicy food.

SERVING TEMPERATURE: Serve ideally between 16 and 18°C

AGING POTENTIAL: 6 to 8 years under optimal conditions

ANNUAL PRODUCTION: 1,130 9-lt cases

YIELDS: 6-7 ton/ha

ALC: 14.8° | **PH:** 3.54 | **TOTAL ACIDITY:** 5.25 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 2.85 g/L

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