

CA2

CARMENERE 2019 COSTA



COMPOSITION: 100% Carmeneré

DENOMINATION OF ORIGIN: Colchagua Valley 'Costa', Lolol.

SOIL: In Lolol, our vineyard is located 40 kilometers from the ocean. It presents the characteristic granitic soils of the Chilean Coastal Mountain Range, mixed with clay and loam. Of medium depth, they are poor in organic matter. Height of the vineyard: 100 masl.

CLIMATE: Temperate Mediterranean, with coastal influence. Its average maximum temperatures reach 28 to 30° C in the afternoons, with fresh morning breezes. Its thermal oscillation is moderated by its nearness to the sea.

VITICULTURE: The grapes for this wine come from Colchagua's coastal rain-fed land (secano), specifically from the area of Lolol. The vineyards are planted on the slopes of the region's soft rolling hills, on soils of low fertility. The coastal influence that penetrates each morning in form of winds and humidity to the valley allows a slow ripening process of the grapes, thus achieving a very good varietal expression of Carmeneré.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 10 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 7 to 9 days. The alcohol fermentation took place between 25 and 27° C during 8 to 12 days, using soft extractions. The wine experienced later a post fermentative maceration of 15 to 18 days, depending on each lot and the daily tastings of the wines. Once the vatting was finished, it was racked directly into French oak barrels and untoasted foudres where it underwent malolactic fermentation and was aged for about 17 months, depending of each lot.

AGING: 54% of the wine was aged in both new and previously used French oak barrels, and 46% in untoasted foudres for 17 months.

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

TASTING NOTES: This is a powerful Carmeneré, of unique personality, which stands out for its fresh and very fruity profile. It offers intense aromas of fresh red fruits with mild spicy notes. Of refreshing nature this wine is full of life and energy. It feels vibrant, tense and juicy on the palate, with a good concentration. It offers outstanding round tannins, with a broad and mineral mouth feeling.

PAIRING: It is ideal to pair with grilled meats.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C

AGING POTENTIAL: 6 to 8 years under optimal conditions

ANNUAL PRODUCTION: 1,200 9-lt. cases

YIELDS: 7 ton/ha

ALC: 14.4° | **PH:** 3,66 | **TOTAL ACIDITY:** 5,02 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 2,68 g/L

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