

# CA2

## CARMENERE 2020 COSTA



**COMPOSITION:** 100% Carmeneré

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

**SOIL:** The Lolol 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 climate with coastal influence. Its average maximum temperatures reach 28 to 30°C in the afternoons, compensated by fresh morning breezes. It features less thermal oscillation due to its nearness to the sea.

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

**HARVEST AND VINIFICATION:** The grapes were picked by hand on the 20th and 30th of March 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 for 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 16 months.

**AGING:** 58% of the wine was aged in untoasted foudres, and 42% in new and previously used 300-lt French oak barrels for 16 months.

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

**TASTING NOTES:** This is a powerful and different Carmeneré, with a unique personality that highlights the variety's fruit-forward character. It offers a mix of crisp, ripe red fruits and light spicy notes, with a nice freshness and tension. A Carmeneré full of life and energy.

It feels vibrant, juicy and well-concentrated on the palate, with small-grained tannins in its persistent ending. It offers a great structure and a soft minerality.

**PAIRING:** It pairs very well with grilled meats.

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

**AGING POTENTIAL:** 6 to 8 years under optimal conditions

**ANNUAL PRODUCTION:** 1,250 9-lt cases

**YIELDS:** 6-7 ton/h

**ALC:** 14.3° | **PH:** 3.66 | **TOTAL ACIDITY:** 5.02 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 2.73 g/L

TERRANOBLE

www.terranoible.cl  
CHILE