



CAI

CARMENERRE ANDES 2017

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, with very old terrace formations. They are of medium depth and show 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 afternoon temperatures of 29° to 32° C which cool down rapidly due to wind 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 April 11 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 8 days. The alcoholic fermentation took place between 26 and 27° 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 maceration, 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 14 months.

AGING: 85% of the wine was aged in new and twice used French oak barrels, and 15% in untoasted foudres for 14 months.

AGING IN THE BOTTLE: At least 12 months before being released to the markets.

TASTING NOTES: This wine shows a fresh profile, with intense aromas of ripe red fruits, some mild herbal notes. The aging in wood was used for micro-oxygenation rather than hiding the variety's identity, always as a complement to the fruit and to add complexity.

It feels round on the palate, with a good volume and gentle tannins, thus revealing a presence of clay in the vineyard. It offers a long ending and good persistence, maintaining a good freshness.

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: 555 9-lt. cases

YIELDS: 7-8 tons/ha

ALC: 14.1° | **PH:** 3.67 | **TOTAL ACIDITY:** 5.21 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 3.2 g/L

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