

CA2

CARMENERE

C O S T A 2 0 1 6



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 climate with coastal influence, with average maximum afternoon temperatures of 28° to 30° C and fresh morning breezes. Its thermal oscillation is less due to the nearness of 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, achieving in this way a very good varietal version of Carmeneré.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 21 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 5 to 6 days. The alcoholic fermentation took place between 25 and 26° C during 8 to 12 days, using soft extractions. Then the wine experienced a post fermentative maceration of one to 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 is a very elegant and fruity Carmeneré that offers a combination of red and black fruits, with no herbal notes but a great freshness, which makes it a wine with lots of aromas and full of life.

It feels vibrant on the palate, with a good concentration, balance and great volume. Its tannins are big and round, and it offers a persistent ending with great structure.

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

AGING POTENTIAL: 6 to 8 years in optimal conditions.

ANNUAL PRODUCTION: 555-9 lt cases

YIELDS: 7-8 ton/ha

| ALC: 14.4° | PH: 3,58 | TOTAL ACIDITY: 5,32 g/L | RESIDUAL SUGAR: 2,9 g/L

TERRANOBLE

www.terranoble.cl

CHILE