



Reserva TERRANOBLE

CARMENERE 2019

COLCHAGUA VINEYARD – LOS CACTUS

The Los Cactus Vineyard is located in the western part of the Colchagua Valley. Its soils are of alluvial origin with some sectors showing the influence of the Coastal Mountains and its granitic soils, poorer in organic matter.

Considering the valley's viticultural characteristics, it was planted in 2010 to thus benefit from the lower temperatures that allow the red varieties to ripen well with good yields and great quality.

HARVEST

In the Colchagua Valley, the complete 2018–2019 growing season presented itself with fewer precipitations and lower spring temperatures than the historic averages. Temperatures increased towards November until reaching the historic averages. The berry ripeness took on a faster speed during February, which gave way to an earlier harvest. Yields were good as was the concentration in the grapes.

VINIFICATION

The grapes for our Carmenère Reserva 2019 were picked by hand, received at the winery and then placed in stainless steel tanks where they carried out the fermentation process. They underwent a pre-fermentative maceration during three days, after which they fermented between 25 – 27°C with soft pump-overs all along the process. After completing the fermentation, the wine had a post-fermentative maceration during one week prior to pressing. 50% of the blend was in touch with wood for six months to obtain more complexity in the wine.

PAIRING

Corn pie.

| ALC: 14.0° | PH: 3,65 | TOTAL ACIDITY: 3,28 g/L | RESIDUAL SUGAR: 3,22 g/L