



# *Gran Reserva*

# TERRANOBLE

## CARIGNAN 2018

**COMPOSITION:** 100% Carignan

**DENOMINATION OF ORIGIN:** Melozal, Maule Valley

**SOIL:** The vineyard is planted on poor and shallow soils (alluvial terraces) of granitic origin and a quartz-based profile. This area of the coastal dryland is especially suitable for planting head-pruned vines. The soil can only be cultivated with horses by people with great experience who, day after day, are more difficult to find.

**CLIMATE:** Rainfed coastal land, with high temperatures in summer and a broad thermal amplitude.

**VITICULTURE:** This Carignan is the result of a long-term relationship with a producer from the area of Melozal (whose vines were planted in 1958). We aim at maintaining the traditions that have been passed on from generation to generation, and intend not to interfere in the management of these old vines. Our purpose is to transmit the terroir and the authenticity of this variety in every bottle.

**HARVEST AND VINIFICATION:** The grapes were picked by hand on March 16th and then taken to the winery where the grapes were destemmed and then placed, with 5% whole clusters, in stainless steel and in open top tanks for a cold maceration of 4 to 5 days. The alcoholic fermentation took place between 23 and 25° C, using soft extractions, which lasted between 8 and 12 days. After that, the wine had a post-fermentative maceration of one or two weeks, depending on each lot. Once the vatting process was finished, it was racked directly into concrete eggs and untoasted foudre, where it made the malolactic fermentation. It was aged for 10 to 12 months, depending on each lot.

**AGING:** 50% in concrete egg called 'Dolia' and 50% in untoasted foudre for 10 to 12 months.

**BOTTLE AGING:** At least 6 months before commercialization.

**TASTING NOTES:** Of intense and deep red color, it shows outstanding aromas of red fruits, such as sour cherries, flowers and mineral notes. It feels very crisp and refreshing on the palate, with sharp and wild tannins as well as with a very long and persistent ending.

**PAIRING:** Aubergine lasagna, stewed meats, strong-tasting cheeses and charcuterie.

**SERVING TEMPERATURE:** Best served between 15°C - 16°C.

**AGING POTENTIAL:** 5 to 6 years in optimal conditions.

| ALC: 13.8° | PH: 3,18 | TOTAL ACIDITY: 6,9 g/L | RESIDUAL SUGAR: 3,2 g/L

[www.terranooble.cl](http://www.terranooble.cl)

CHILE