



Gran Reserva

TERRANOBLE

CARMENERE 2018

COMPOSITION: 100% Carmenere

DENOMINATION OF ORIGIN: Maule Valley

SOIL: The vineyard is located at the feet of the Andes Mountains, close to the town of San Clemente, at about 180 masl. Its clayey soils are of volcanic and colluvial origin, of medium depth and with a decomposing rocky strata.

CLIMATE: Humid Mediterranean, with important morning breezes during the ripening process, which convey Carmenere its fresh notes and a great typicity. The afternoons are warm, with temperatures that reach between 29°C and 32°C during summer and allow for an adequate ripeness.

VITICULTURE: This Carmenere is the result of the selection of the best plots of our first vineyards planted in 1994. The vines are 25 years old and yield between 6 and 7 t/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand on the 2nd and 3rd of May and then taken to the winery to be destemmed and placed in stainless steel tanks for a cold maceration of 4 to 5 days. The alcoholic fermentation took place between 25°C and 26°C, using soft extractions, which lasted between 8 and 12 days. After that, the wine had a post-fermentative maceration of one to two weeks, depending on each lot and on daily tastings. Once the vatting process was finished, it was racked directly into French oak barrels and foudre where it made the malolactic fermentation. It was aged for up to 12 months, depending on each lot.

AGING: 70% of the wine was aged in previously used (2 or 3 times) French oak barrels and 30% in untoasted foudre for 12 months.

BOTTLE AGING: At least 6 months before being released.

TASTING NOTES: This Carmenere shows purple red tones with blueish hues. It offers a great fruit intensity on the nose, with predominant crisp black and red fruits, soft notes of spices and fresh mint. It feels long, juicy and creamy on the palate, with round tannins and a great body. It stands out for its freshness and pleasant acidity that adds persistence to its ending.

PAIRING: It makes a great harmony with thick ribs, risotto or seasoned foods.

SERVING TEMPERATURE: Best served between 16°C - 18°C.

AGING POTENTIAL: 5 to 6 years in optimal conditions.

|ALC: 14.4° |PH: 3,59 |TOTAL ACIDITY: 5,30 g/L |RESIDUAL SUGAR: 3,46 g/L

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CHILE