



# *Gran Reserva* TERRANOBLE

## CABERNET SAUVIGNON 2018

**COMPOSITION:** 100% Cabernet Sauvignon (70% masal selection of vines from Los Lingues, 30% from Marchigüe planted with clone 169)

**DENOMINATION OF ORIGIN:** Colchagua Valley (Los Lingues vineyard located at 370 m.a.s.l and Los Cactus at 220 m.a.s.l).

**SOIL:** 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, clayey, of medium depth and rich in organic matter. Los Cactus vineyard is planted on the gentle hills of Marchigüe, 43 km from the ocean. Here the soils are of alluvial origin, with a sandy loam texture and a low content of organic matter. In the highest parts of the vineyard, the soils are granitic.

**CLIMATE:** Warm, sub-humid Mediterranean, with average maximum temperatures of 29°C to 33°C. The winds blow predominantly from south to north, helping to even out the temperature of the grapes.

**VITICULTURE:** The influence of both the Andes and the coast generate very different climate and soil characteristics, both leading to intense and fruity wines. The vineyards influenced by the Andes have deeper soils, which generate a later ripening process, more roundness and elegance. The ones with coastal influence have thinner soils with a higher content of sand. They add structure, fine-grained tannins and tension on the palate.

**HARVEST AND VINIFICATION:** Grapes from Los Cactus were picked by hand between the second and third week of April, while those from Los Lingues were harvested during the second and third weeks of April. At the winery, they were destemmed and placed in stainless-steel tanks for a cold maceration of 4 - 6 days. Alcoholic fermentation took place between 25° - 26° C with soft extractions by manual punch-downs that were carried out for 8 to 12 days. Then, the wine underwent a post-fermentative maceration of about 2 weeks, depending on the lot. Once the vatting process was finished, the wine was racked directly into French oak barrels and un-toasted foudre where it completed the malolactic fermentation and aging.

**AGING:** 70% in new and previously used French oak barrels, and 30% in untoasted foudre during 12 months.

**BOTTLE AGING:** At least 6 months before being released.

**TASTING NOTES:** Of deep ruby-red color, the wine feels intense and elegant on the nose, with predominant aromas of fresh and juicy red berry-fruits and cherries, complemented by some herbal hints and a slightly minty touch. It feels well-structured, greasy, fresh and refreshing, with elegant tannins. It stands out for its acidity, tension and sharpness on the palate, as opposed to concentration or the sweetness of ripe fruits.

**PAIRING:** Slowly cooked meats, grilled sirloin and ripe cheeses.

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

| ALC: 14.2° | PH: 3,65 | TOTAL ACIDITY: 5,21 g/L | RESIDUAL SUGAR: 3,50 g/L