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CARMENERE 2018 ANDES



COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley 'Andes', Los Lingues.

SOIL: The 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, formed by very old terraces. They are of medium depth and with a high content of organic matter. The soil's first profile varies from a loamy to a clay-silt-loam texture, with angular stones below ground. Height of the vineyards: 370 masl.

CLIMATE: Warm, sub-humid Mediterranean climate, with average maximum temperatures of 29 to 32°C in the afternoons, which cool down rapidly due to the currents that blow down the mountains. The wide thermal amplitude favors good colors, the expression of fresh fruits and a great acidity.

VITICULTURE: The grapes for this wine come from the Colchagua Valley, specifically from the Los Lingues sector. The plots of the vineyard that give life to this wine are located at the feet of the Andes Mountains, in a place of warm days and fresh nights that allows producing a good expression of the variety's typicity in this valley.

HARVEST AND VINIFICATION: The grapes were picked by hand on April 27 and then taken to the winery to be destemmed, manually berry selected and placed in open-top wood tanks for a cold maceration of 7 days. The alcoholic fermentation took place between 25 and 26°C during 8 to 12 days, using soft extractions. After that, the wine experienced a post fermentative maceration of about two weeks, depending on each batch 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 16 months.

AGING: 70% of the wine was aged in new and previously used French oak 300-lt barrels, and 30% in untoasted foudre for 16 months.

AGING IN THE BOTTLE: At least 12 months before being released to the markets.

TASTING NOTES: This Carmenerre shows a fresh and elegant profile, with intense aromas of crisp and ripe red fruits plus some subtle herbal notes. The ageing in wood was used to micro-oxygenate the wine, to work its structure, foster its fruit expression, and to add complexity.

The wine feels round and unctuous on the palate, with a soft texture and ripe, gentle tannins, which reveal the presence of clay in the vineyard's soil. It offers a long ending and good persistence, maintaining a pleasant freshness.

PAIRING: It makes an ideal complement to meats, risotto or spicy food.

SERVING TEMPERATURE: Serve preferably between 16 and 18°C

AGING POTENTIAL: 6 to 8 years if kept in optimal conditions

ANNUAL PRODUCTION: 1,000 9-lt cases

YIELDS: 7-7 tons/ha

ALC: 14.7° | **PH:** 3.6 | **TOTAL ACIDITY:** 5.44 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 3.3 g/L

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