

# CA2

## CARMENERE 2018 COSTA



**COMPOSITION:** 100% Carmenerre

**DENOMINATION OF ORIGIN:** Colchagua Valley 'Costa', Lolol.

**SOIL:** The Lolol vineyard is located 40 kilometers from the ocean. It presents the characteristic granitic soils of the Chilean Coastal Mountain Range, mixed with clay and loam. Of medium depth, they are poor in organic matter. Height of the vineyard: 100 masl.

**CLIMATE:** Temperate Mediterranean climate with coastal influence. Its average maximum temperatures reach 28 to 30°C in the afternoons, compensated by fresh morning breezes. It features less thermal oscillation due to its nearness to the sea.

**VITICULTURE:** The grapes for this wine come from Colchagua's coastal dryland (secano), specifically from the sector of Lolol. The vineyards are planted on the slopes of the region's soft hills, on soils of low fertility. The coastal influence that penetrates each morning in form of winds and humidity to the valley, allows for a slow ripening of the grapes, thus achieving a very good version of Carmenerre.

**HARVEST AND VINIFICATION:** The grapes were picked by hand on April 25th 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. Then the wine experienced a post fermentative maceration of two weeks, depending on each batch and on daily tastings. 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 16 months.

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

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

**TASTING NOTES:** This is a powerful Carmenerre, of unique personality and very fruity. It stands out for its combination of fresh and ripe red fruits, and delicate floral notes. Of great freshness, it feels very lively and full of energy. Vibrant, juicy and well-concentrated on the palate, it offers big and firm tannins, a persistent ending, a great structure and a soft minerality.

**PAIRING:** It makes a great harmony with grilled meats.

**SERVING TEMPERATURE:** Serve preferably between 16 and 18°C

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

**ANNUAL PRODUCTION:** 1,200 9-lt cases

**YIELDS:** 6-7 tons/h

**ALC:** 14.7° | **PH:** 3,7 | **TOTAL ACIDITY:** 5,14 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 3,2 g/L

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