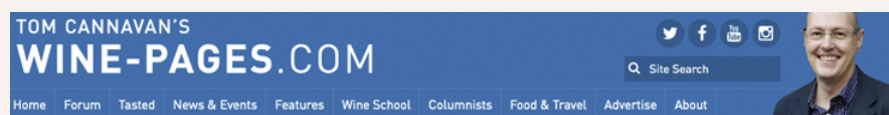


CHAMPIONS OF CARMENERE

Tom Cannavan, reconocido periodista y crítico de vinos del Reino Unido recientemente dedicó una completa nota sobre TerraNoble en su sitio Wine-Pages.com titulada 'Campeones del Carmenero' destacando la calidad de nuestros carmenere y lo fascinante del proyecto Carmenero CA.

Les invitamos a leer el reportaje en el siguiente link:

<https://wine-pages.com/tasting-articles/terrannoble-champions-of-carmenero/>



TerraNoble: Champions of Carmenero

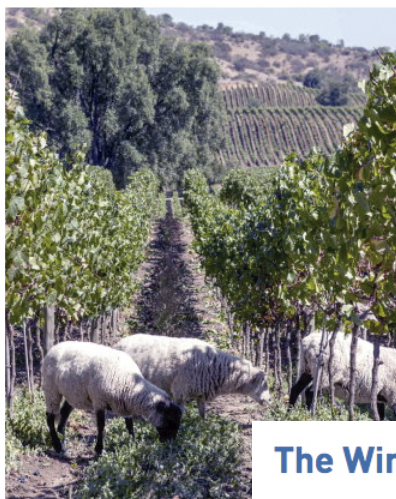
By Tom Cannavan

19th October 2020



Chile's TerraNoble is a boutique wine producer and Carmenero specialist, with a fascinating project called 'CA' to make wines from two different terroirs of the Colchagua Valley, one coastal, one mountainous, the wines made to exactly the same 'recipe' so that the results can show the different expressions of their sites.

I met up with head winemaker, Marceló García to taste examples of their CA Project wines. Marceló graduated as an agronomist from the Universidad Mayor in Santiago, with a postgraduate degree in Wine Production from the Universidad de Chile, and has worked at Chilean wineries including Concha y Toro, Valdivieso and Santa Carolina. TerraNoble was founded in 1993, based in the Maule Valley, but new owners in 2006 expanded their vineyard holdings to include the Casablanca and Colchagua Valleys. Today the company farms 300 hectares of vineyards, producing 150,000 cases per year.



The name TerraNoble reflects a company ethos of creating 'terroir wines', alongside minimum intervention in the winery. The CA project's diversity of Carmenero – the grape only 'rediscovered' in 1994, a year after it was founded. We would taste Carmenero grown towards the Andes Mountains from closer to the Pacific Ocean (CA2). TerraNoble believes each is a unique expression, despite the distance between the vineyards being little more than a few kilometers. They describe many of the best producers in Chile as now being 'terroir wines'.

The company identified four basic styles, which explain the journey from the mountains to the coast. Without saying so, I'm guessing Marceló sees this as a learning curve which better producers have followed since the mid 1990s:

1. Pyrazine giving green notes
2. Overripe and opulent
3. Toasted notes from oak
4. Fresh fruit, typicity and acidity

The Wines

I would taste the flagship wine of TerraNoble, the Gran Reserva Carmenero, the 'Disidente', partly made in amphora, and the 2017 vintage of each of the 'CA' project wines. CA1 comes from inland Los Lingues at 370 metres where there is "lots of organic material in the soil and a big diurnal shift," while CA2 comes from coastal Lolol at 100 metres, with granite soils, low organic material, and less diurnal shift. It is a small project, with around 4,000 bottles of each wine.

