

## The new era of Carmenerere

Chilean Soul, a new publication aimed at promoting Chile and its diversity was recently launched in the United States.

In its first issue, the magazine includes an article by journalist Mariana Martinez that analyzes the development and projections of carmenere in Chilean viticulture. In it, our winemaker, Marcelo García, gives his vision on the variety to which TerraNoble has bet since 1994 when it was rediscovered in our country.



‘Marcelo García, winemaker at TerraNoble, believes that Carmenerere is a variety that not only adjusts to climate and soil, but also to the type of container it’s aged in. He also says that her results “show us that oak doesn’t solve any problems and that they need to be solved in the vineyard. If what we want to make is coffee or chocolate, we’re in the wrong business.”

Some of the most interesting work that TerraNoble is doing these days is with two different Carmeneres from Colchagua, planted prior to the formation of the Andes, Entre Cordilleras and Costa (mountains, central plain, and coastal) designations. The result is CA1 and CA2, made from massal selections of vines and different soils. CA1 Andes grows on deeper clay soils, and the wine is big and round, with more Carmenerere typicity. CA2 Costa (from Lolol) comes from thinner soils and a cooler climate, and the wine is higher in acidity and tannins. Opinions are split. Half of the consumers prefer one, and the rest, the other. And it’s these difference that make it difficult for García to define Carmenerere’