



Gran Reserva

TERRANOBLE

CARIGNAN 2016

COMPOSITION: 100% Carignan

DENOMINATION OF ORIGIN: Melozal, Maule Valley

SOIL: The vines grow on a poor and shallow soil (alluvial terraces) of granitic origin, with a quartz base in its profile. Due to the planting pattern and the head pruning, the soil can only be ploughed with horses and by people with great experience.

CLIMATE: Coastal dry land, very hot in summer and with a broad temperature differential.

VITICULTURE: This Carignan is the result of a long-term relation with a producer from Melozal, aimed at maintaining the traditions that have been passed on from generation to generation. Therefore, we don't interfere in the management of these very old 60 to 100 year-old vines, intending to transmit the terroir and the authenticity of this variety in each bottle.

HARVEST AND VINIFICATION: The grapes were harvested by hand on March 22 and then taken to the winery where they were destemmed and placed in opened stainless steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation took place between 23°C and 25°C during 8 to 12 days using soft extraction. Once completed, the wine underwent a post-fermentative maceration of one or two weeks. It was then placed directly in previously used French oak barrels and un-toasted casks (foudre) for aging, where it also made the malolactic fermentation.

AGING: 50% of the wine was aged for 10 to 12 months in previously used French oak barrels and the other 50% was kept in un-toasted casks (foudre).

BOTTLE AGING: At least 6 months before commercialization.

TASTING NOTES: Of intense and deep red color, this wine displays outstanding aromas of red fruits, sour cherries and flowers. Very refreshing, complex and well-structured on the palate, its rustic tannins have been tamed by the time spent in old barrels, bestowing a better evolution of the tannins.

PAIRING: Enjoy this wine with egg-plant lasagna, meats, stews and strong cheeses.

SERVING TEMPERATURE: Best served between 15°C - 16°C.

AGING POTENTIAL: 5 to 6 years in optimal conditions.

| ALC: 14.0° | PH: 3,31 | TOTAL ACIDITY: 6,58 g/L | RESIDUAL SUGAR: 3,42 g/L

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CHILE