



Gran Reserva

TERRANOBLE

MERLOT 2017

COMPOSITION: 100% Merlot

DENOMINATION OF ORIGIN: Maule Valley

SOIL: The vineyard is located close to the Andes Mountains, near San Clemente, at 180 m a.s.l. Its soils are clayish, of volcanic origin, and colluvial of medium depth, with a decomposed rocky substratum.

For this variety we try to avoid any kind of stress, therefore we choose the plots with the deepest soils and the most capable of retaining humidity.

CLIMATE: Humid Mediterranean. The cool morning breezes that blow during the ripening period provide fresh notes and a great acidity. The afternoons, on the other hand, are warm, reaching between 29°C and 32°C in summer. 2017 was a warm year, so the irrigation was modified and the harvest was made earlier.

VITICULTURE: This wine is the result of a selection of the vineyard's best plots, planted with 25 year-old vines that yield 7 to 8 t/ha.

HARVEST AND VINIFICATION: At the last week of March the grapes were harvested and then taken to the winery where they were destemmed and placed in stainless steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation took place between 25°C and 26°C during 8 to 12 days using soft extraction. Once completed, the wine underwent a post-fermentative maceration of one or two weeks, depending on the batch. It was then placed directly in French oak barrels and untoasted casks (fudre) for aging, where it also made the malolactic fermentation.

AGING: 50% of the wine was aged for 10 months in previously used French oak barrels, and the other half in untoasted casks (foudre).

BOTTLE AGING: At least 6 months before commercialization.

TASTING NOTES: Of ruby-red color, the wine shows an appealing complexity on the nose, with fresh and lively red fruits and a delicate herbal note. On the palate it is concentrated, with a tense structure, firm acidity and good volume.

PAIRING: Drink this wine to accompany pasta, like ravioli, or a mushroom risotto.

SERVING TEMPERATURE: Best served between 16°C - 18°C.

AGING POTENTIAL: 6 to 8 years in optimal conditions.

| ALC: 14.0° | PH: 3,47 | TOTAL ACIDITY: 5,62 g/L | RESIDUAL SUGAR: 3,22 g/L

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CHILE