



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
Winemaker: Marcelo Garcia
Estate founded: 1993
Winery production: 4,800 Bottles
Region: Valle Central
Country: Chile

TerraNoble CA1 Andes 2013

WINE DESCRIPTION

Grown in the warm Andes foothills of the Colchagua valley, CA1 is a Carmeneré of great character and power. This is a rich wine, with intense aromas of ripe red fruit. The round tannins, together with the lush concentration of fruit on the palate reveals to us the best expression of Carmeneré grown at the foot of the Andes Mountains.

TASTING NOTES

Grapes were picked at its maximum of maturity to keep and maintain all its aromatics potential. This Carmeneré is sourced from our vineyards located on the warm Andes Foothills of the Colchagua Valley, in a place called Los Lingues. The micro-terroir of Los Lingues gives to this Carmeneré unique characteristics in terms of red fruits. Aged for 12 months in French and American oak barrels.

FOOD PAIRING

Pair with braised duck with mushrooms, chili con carne, or paella.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Viña Santa Camila vineyard
Soil composition:	Clay-Loam
Training method:	VSP
Elevation:	1,254 feet
Yield/acre:	2.4 tons
Exposure:	Northern / Southern
Harvest time:	May
First vintage of this wine:	2008
Bottles produced of this wine:	4,800

WINEMAKING & AGING

Varietal composition:	100% Carménère
Fermentation container:	Stainless steel tanks and wooden tanks
Length of alcoholic fermentation:	7-10 days
Fermentation temperature:	77 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 25-30 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12-18 months