

TERRANOBLE



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
Winemaker: Marcelo Garcia
Estate founded: 1993
Winery production: 150,000 Bottles
Region: Valle Central
Country: Chile

TerraNoble Gran Reserva Cabernet Sauvignon 2016

WINE DESCRIPTION

The grapes from this wine are grown in the Colchagua Valley. Its Andes {Los Lingues vineyard} and Coastal {Marchigue, Los Cactus} influence deliver different bases and soils that result in an intense wine. This combination gives a full body character to the wine.

Andes influence vineyards: deeper soils that result in a later maturity, richer texture and round tannins. Coastal influence vineyards: thinner soils with sand content provide structure and harder - rustic tannins.

The grapes are handpicked and then taken to the cellar, where they are de-stemmed and put in stainless steel tanks for a prefermentative cold soak for 3 to 4 days. The fermentation is carried on between 25° and 26°C, with mild extractions, taking between 8 to 12 days to finish. Afterwards, the wine goes through a 1 or 2-week post fermentative maceration to gain in complexity and roundness. Once it has reached its optimum quality, it goes directly to French oak barrels for malolactic fermentation, ageing for 12 months.

TASTING NOTES

Of deep ruby-red color, this wine is intense, elegant and very complex on the nose, with accents of fresh red fruits, such as plums and cherries, complemented by spices and notes of herbs. On the palate it feels structured, fresh, with a good volume, velvety tannins, and a long, persistent ending.

FOOD PAIRING

Pair well with slow-cooked meat stews or grilled tenderloin.

VINEYARD & PRODUCTION INFO

Vineyard name:	Los Cactus & Los Lingues
Vineyard size:	50
Soil composition:	Granite and Clay-Loam
Training method:	VSP
Elevation:	1,254 feet
Vines/acre:	1,600
Yield/acre:	2.6 tons
Exposure:	Northern / Southern
Year vineyard planted:	1998
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	10% Syrah
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Fermentation temperature:	75 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 7-14 days
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months