



## PRODUCER PROFILE

Estate owned by: Agricola Santa Camila  
 Winemaker: Marcelo Garcia  
 Estate founded: 1993  
 Winery production: 9,600 Bottles  
 Region: Maule  
 Country: Chile

## TerraNoble Gran Reserva Carignan 2017

### WINE DESCRIPTION

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

Poor and shallow depth soils along with high temperatures and water stress confer high concentration and rich natural acidity, typical of the granitic quartz soils and significant temperature ranges. The diversity of the landscape in terms of topography and plantations is very important as it forms a supplement that gives complexity to the wine. Coastal dry climate with very hot summer and broad temperature differential.

Vinified in small lots with long maceration in order to get fruitness and a round mouthfeel. Its high natural acidity and tannins allow the wine to be aged for a long time with a good evolution.

### TASTING NOTES

Intense deep red color, with outstanding aromas of red fruits, sour cherries, flowers and mineral notes. 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.

### FOOD PAIRING

Pairs well with any type meat, especially lamb because the tannins cut through the fattiness without hiding the flavors of the food. Also a good match with strong cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Cauquenes
Vineyard size:	12
Soil composition:	Granite
Training method:	Bush
Elevation:	393 feet
Vines/acre:	1214
Year vineyard planted:	early 1960s
Harvest time:	March
First vintage of this wine:	2015
Bottles produced of this wine:	9,600
Average Wine Age:	>50 Years

### WINEMAKING & AGING

Varietal composition:	100% Carignan
Fermentation container:	Stainless Steel Tanks/ Oak Barrels
Length of alcoholic fermentation:	10 days
Fermentation temperature:	77 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	30 days
Malolactic fermentation:	Full
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	2-3 years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Prefermentation technique:	Cold soak
Time on its skins:	6 days

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.21
Residual sugar:	2.95 g/L
Acidity:	7.16 g/L