

TERRANOBLE



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 2015

WINE DESCRIPTION

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.

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

Carignan from dry-farmed vines creates rounded tannins due to high temperatures in the ripening season and also due to granitic soils. The natural acidity provided by a combination of the varietal, cool nights, and acidic soil brings freshness and an equilibrated flavor.

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 1960's
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:	3.4
Residual sugar:	3.2 g/L
Acidity:	4.6 g/L
Dry extract:	32.6 g/L