

# 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 2017

### 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.

The influence of both the Andes and the coast generate very different climate and soil characteristics, both leading to intense and fruity wines. The vineyards influenced by the Andes have deeper soils, which generate a later ripening process, more roundness and elegance. The ones with coastal influence have thinner soils with a higher content of sand. They add structure, fine-grained tannins and tension on the palate.

The grapes from Los Cactus were picked by hand between the second and third week of March, while those from Los

Lingues were harvested the first week of April. Then the bunches were de-stemmed and the grains placed in stainless-steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation lasted 8 to 12 days and took place

between 25°C and 26°C. Manual punch-downs were carried out to obtain a smooth extraction.

### 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.

### 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

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	3.4 g/L
Acidity:	5.21 g/L