



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
 Winemaker: Marcelo Garcia
 Estate founded: 1993
 Winery production: 192,000 Bottles
 Region: Valle Central
 Country: Chile

TerraNoble Classic Cabernet Sauvignon 2019

WINE DESCRIPTION

The grapes for this wine are produced in the Maule and Colchagua valley. The Maule Valley gives structure and color to the wine while the Colchagua Valley adds soft tannins and red fruits. This blend is a perfect combination between a hot valley (Colchagua) and fresh valley (Maule). This wine is made from 100% Cabernet Sauvignon, harvested in April. The grapes are fermented and then aged in stainless steel for 12 months.

This fresh Cabernet Sauvignon, of intense ruby-red color, is a wine that shows aromas of red fruits with a soft spicy note, distinctive of the variety. With a fresh mouth-feeling and tannins that are present but easy to drink, this is a very balanced wine.

TASTING NOTES

This Cabernet Sauvignon offers an intense and deep color and nice aromas such as red fruit, pepper and tobacco. It has smooth tannins, very freshness and fruity, which gives the wine a good balance.

FOOD PAIRING

Pair with barbecued beef ribs, grilled sea bass, or spaghetti alla Bolognese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Santa Camila vineyard
Soil composition:	Volcanic and alluvial
Training method:	Espalier
Elevation:	660 feet
Vines/acre:	1,600
Yield/acre:	3.4 tons
Exposure:	Northern / Southern
Year vineyard planted:	1996
Harvest time:	April
First vintage of this wine:	1997
Bottles produced of this wine:	192,000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7-10 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	10-12 days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.65
Residual sugar:	3.6 g/L
Acidity:	5 g/L