



## PRODUCER PROFILE

Estate owned by: Agricola Santa Camila  
Winemaker: Marcelo Garcia  
Estate founded: 1993  
Winery production: 4,800 Bottles  
Region: Valle Central  
Country: Chile

## TerraNoble CA2 Costa 2019

### WINE DESCRIPTION

This Carmeneré is sourced from our vineyards located on the coastal mountain range of the Colchagua Valley. Benefiting from a strong maritime influence, this is a very unique Carmeneré, as it offers both a refreshing elegance and character.

The constant breezes off the Pacific Ocean cool the grapes, slowly maturing the intense aromas of dark fruit and spice. Grapes were picked at maximum of maturity to maintain all of the aromatic potential. Together with the soft texture and intense flavors on the palate, this wine is a perfect expression of Carmeneré from the coast of Chile.

The grapes for this wine come from Colchagua's coastal dryland (secano), specifically from the sector of Lolol. The vineyards are planted on the slopes of the region's soft hills, on soils of low fertility. The coastal influence that penetrates each morning in form of winds and humidity to the valley allows for a slow ripening of the grapes, achieving in this way a very good varietal version of Carmeneré.

### TASTING NOTES

This is a very elegant and fruity Carmeneré that offers a combination of red and black fruits, with no herbal notes but a great freshness, which makes it a wine with lots of aromas and full of life. It feels vibrant on the palate, with a good concentration, balance and great volume. Its tannins are big and round, and it offers a persistent ending with great structure.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Viña Santa Camila vineyard
Vineyard size:	13
Soil composition:	Clay-Loam
Training method:	VSP
Elevation:	1,254 feet
Yield/acre:	2.4 tons
Exposure:	Northern / Southern
Harvest time:	May
First vintage of this wine:	2008
Bottles produced of this wine:	4,800

### WINEMAKING & AGING

Varietal composition:	100% Carmeneré
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 25-30 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Age of aging container:	New and 2nd use
Type of oak:	French
Length of aging before bottling:	14 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	14.4%
pH level:	3.66
Residual sugar:	2.68 g/L
Acidity:	5.02 g/L