

SINGLE VINEYARD

Terra Pura

2022

CARMENERE

COLCHAGUA VALLEY, CHILE

Bottle size:	750 ml
Alcohol:	14%
Total Acidity:	5.1 g/l
Residual Sugar:	4 g/l
pH:	3.7

VINIFICATION

The grapes for this Single Vineyard wine come from old vineyards in the Colchagua Valley, which is known for its hot and sunny climate. The grapes grow in zone with granitic soils with good drainage and with yields of no more than 9,000 kg/hectare that allow the grapes to obtain an optimal aromatic and tannic ripeness. The grapes were picked in early May. After being crushed, they underwent a 5-day cold maceration at 10°C prior to fermentation in stainless steel tanks at temperatures controlled to 26°C over the course of 7 days with gentle, daily aerated pump overs, followed by a 5-day post-fermentation maceration. The new wine was aged in French oak for 8–10 months.

TASTING NOTES

Deep red in color with intense aromas of ripe red fruits, chocolate, and spice. The palate has good concentration and silky tannins.

PAIRING SUGGESTION

This Carmeneré is ideal with different types of pasta, stews, and red and white meats.

OUR INSPIRATION

A better world is possible, and we believe that the correct path is one that takes us back to basics, back to nature, one that encourages us to face each day with imagination and determination. It's a way of being, and we see it as an inspiring movement. That's what we believe, and it's also why we created **TERRAPURA**, a line of wines that brings together the best of Chile's wine valleys and perfect for all those who never stop seeking.

