

TerraPura

2018 CARMENERE RESERVA



WINE DATA

Producer
TerraPura

Region
Colchauga Valley

Country
Chile

Wine Composition

100% Carmeneres

Alcohol:
13.5%

Residual Sugar
4.5 G/L

Total Acidity:
4.5 G/L

pH
3.66

DESCRIPTION

This wine displays a bright ruby-red color with intense and expressive aromas of strawberries, blueberries, and a bit of black pepper. The palate is smooth with sweet tannins and a long, pleasing finish with an elegant touch of oak.

WINEMAKER NOTES

The grapes for this single-vineyard wine come from Colchagua Valley. They are hand-picked between the beginning and middle of May, crushed and undergo cold maceration for five days. Fermentation takes place at controlled temperatures (28-29°C) in stainless steel tanks during eight days, where the wine is given daily gentle pumping over with air. After alcoholic fermentation, eight days of maceration takes place (post-fermentative). The wine remains in tanks for six months in contact with medium-to-high-toast French and American oak, which balances the spicy notes in the wine.

INTERESTING FACT

The Terrapura illustration seeks to convey the importance of maintaining the ecosystem in which humans, plants and animals coexist. The trumpets/speakers at the apex of the illustration represent the importance of listening to what nature has to tell us.

SERVING HINTS

Terra Pura Carmeneres pairs with a broad range of dishes such as spicy foods, pastas with red sauce, and red or white meats.