

TerraPura

2020 CARMENERE RESERVA



WINE DATA

Producer

TerraPura

Region

Colchauga Valley

Country

Chile

Wine Composition

100% Carmenere

Alcohol:

13.5%

Residual Sugar

3 G/L

Total Acidity:

4.6 G/L

pH

3

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, which is a warm zone that encourages good ripening and fruit concentration in this variety. They are hand-picked between the beginning and middle of May, crushed and undergo cold maceration for five days at 50° F (10° C). Fermentation takes place at controlled temperatures (82.4° – 84.2° F (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.

SERVING HINTS

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