

TERRAPURA RESERVA
CABERNET SAUVIGNON 2024

Colchagua Valley, Chile

TerraPura



TASTING NOTES: Deep ruby red in color, this Cabernet Sauvignon reveals aromas of ripe red berries, blueberry, plum, and subtle floral notes. Smooth tannins and hints of oak lead to a long, balanced finish. Enjoy with grilled meats, hearty pasta, stews, or aged cheeses.

VITICULTURE: The grapes used to make this wine come from the Colchagua Valley, a Mediterranean climate zone with alluvial and colluvial soils. These conditions provide excellent fruit expression and concentration, along with optimal phenolic ripeness. The grapes were harvested between mid-March and mid-April.

VINIFICATION: After crushing, a cold maceration (8°C) took place in stainless steel tanks for 3 to 5 days. Alcoholic fermentation then began at controlled temperatures (25°C) and lasted approximately 10 days. During this time, gentle pump-overs allowed us to extract the best from each grape. Finally, the wine aged for about 6 months with French oak.

FAMILY: Founded in Chile's Colchagua Valley in 2004, TerraPura is owned by the Matetic family, a leader in sustainable and biodynamic winemaking. Meaning "pure earth" in Spanish, TerraPura reflects Chile's diverse wine regions, crafting varietally expressive wines that showcase the country's unique terroirs. Guided by winemaker Felipe Vial, each wine pairs the ideal grape variety with its optimal growing region to deliver authentic Chilean character.

From the cool coastal influence of the Pacific Ocean to the warm inland valleys, TerraPura sources fruit from Chile's premier wine regions to highlight each variety at its best. This commitment to site selection, combined with sustainable vineyard practices, has earned TerraPura certification under the Wines of Chile Sustainability Code, recognizing its high standards for environmental stewardship, social responsibility, and quality.

PRODUCER: TerraPura

REGION: Colchagua Valley, Chile

GRAPE(S): 100% Cabernet Sauvignon

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.32 g/L

RESIDUAL SUGAR: 3.77 g/L

pH: 3.44