

CALITERRA®

RESERVA



SYRAH 2013

ORIGIN

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| VALLEY | Colchagua Valley |
| PROPERTY / ESTATE | Caliterra Vineyard |
| BLOCK | Grapes from different blocks of the estate |
| SOILS | Deep granitic soil with layers of clay Very deep sandy-clay colluvial soil Moderately deep clay colluvial soil with embedded stone |
| EXPOSITION | Multiple |

COMPOSITION

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| VARIETIES | Syrah 100% |
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ANALYSIS

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| ALCOHOL | 13,5% |
| PH | 3,59 |
| TOTAL ACIDITY | 5,34 g/L Tartaric Acid |
| RESIDUAL SUGAR | 3,35 g/L |

VINIFICATION

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| FERMENTATION | 100% in stainless steel |
| YEAST TYPE | Selected dry yeasts |
| FERMENTATION TEMP | 24 - 26°C |
| MACERATION TIME | 22 - 26 days |
| MLF | 100% |

AGEING & BOTTLING

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| BARREL AGEING | 30% for 7 to 9 months in 2nd- and 3rd-used barrels |
| BOTTLING DATE | January 2014 |
| AGEING POTENTIAL | Ideal from March 2014 to late 2016. |

WINEMAKER'S COMMENTS

"Syrah is one of the Mediterranean varieties that gave superior results in our estate. This Syrah is a great introduction to the world of wines of Mediterranean style".

TASTING NOTES

This Syrah has an appealing cherry colour and fruitiness. Its notes of fresh strawberry and blueberry are well accompanied by hints of spices that really denote the best of this variety. On the palate it is juicy, with strong sweet tannins and a nice acidity, which offers a pleasant finish.

FOOD PAIRING

Robust meats, lamb and ribs.

