



CALITERRA



Reserva Carmenere 2018

Caliterra Vineyard, Colchagua Valley

ORIGIN

Soil:
Deep granitic with layers of clay. Very deep sandy-clay colluvial soil.
Moderately deep clay colluvial soil with embedded stone.

Block:
Grapes sourced from different blocks from our estate.

Exposition:
Multiple orientations.

ANALYSIS

Alcohol: 13.5%
PH: 3.68
Total Acidity: 4.98 g/L
Residual Sugar: 1.96 g/L.

VINIFICATION.

Fermentation:
100% in stainless Steel Tanks, with soft extraction of the skins.

Yeast Type:
Selected yeasts.

Fermentation Temperature:
26°-28°C.

Fermentation Time:
15 to 22 days.

Malolactic Fermentation:
100%.

AGEING & BOTTLING

Barrel Ageing:
30% was aged for 12 months in barrels of second and third use.

Bottling Date:
January 2019.

Ageing Potential:
Best as of mid 2019 through to the end of 2026.

VARIETIES

Carmenere 94%

Syrah 6%

TASTING NOTES

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries along with pain grille appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper. The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.