



# CALITERRA

## Pétreo Carmenere 2018

*Caliterra Vineyard, Colchagua Valley*



### ORIGIN

**Soil:**

Soil: Colluvial in its origin and granitic with ferric rock alteration and schist of sedimentary-clay incrustations.

**Block:**

Maitenes.

**Exposition:**

North-East in a south orientated slope.

### ANALYSIS

**Alcohol:** 13%

**PH:** 3.45

**Total Acidity:** 5.35 g/L

**Residual Sugar:** 1.6 g/L

### VINIFICATION

**Fermentation:**

100% in old french oak barrels.

**Yeast Type:**

100% native yeasts.

**Fermentation****Temperature:**

24°-26°C.

**Fermentation Time:**

22 días.

**Malolactic Fermentation:**

100%.

### AGEING & BOTTLING

**Barrel Ageing:**

18 months: 30% in clay amphoras, 70% in fifth use french oak barrels.

**Bottling Date:**

January 2020.

**Ageing Potential:**

Best consumed from late 2020 through late 2032

### TASTING NOTES

Incredibly lively ruby red in color with bluish rims, this special Carmenere is intense and surprising at the same time. Its aromatic palette is very different from what we usually have in wines of this variety. Everything comes from the special terroir on the stony hillside where these vines are found. Very complex and mineral on the nose, xilex and powder appear at the beginning along with notes of grapefruit peel. Rich and fruity aromas of currant and blueberry, soft notes of cedar, tarragon, black pepper and a graphite background accompany the Bouquet.

On the palate it is juicy, lively and complex. Full of fruitiness, medium and deep structure, the unique texture of its tannins makes this wine one that is both direct and elegant, and as it is tasted, it shows all its personality.