



CALITERRA

## Pétreo Carmenere 20

*Caliterra Vineyard, Colchagua Valley*



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ferric rock  
d schist of  
clay

a south  
ope.

5. g/L  
ar: 8/L

OTES

### VINIFICATION

**Fermentation:**  
100% in used barrels.

**Yeast Type:**  
Native yeasts.

**Fermentation  
Temperature:**  
24° - 26° Celsius.

**Fermentation Time:**  
22 days.

**Malolactic Fermentation:**  
100%.

### AGEING & BOTTLING

**Ageing:**  
Aged for 18 months in French  
oak barrels

**Bottling Date:**  
2021

**Ageing Potential:**  
Best consumed from late 2021  
through late 2032.