

# CALITERRA®

EDICION \* LIMITADA

2013



## ORIGIN

<b>VALLEY</b>	Colchagua, Aconcagua and Maule valleys
<b>PROPERTY / ESTATE</b>	Caliterra, Las Vertientes and El Sauzal Vineyards
<b>BLOCK</b>	Grapes from different blocks at the estates
<b>SOIL</b>	Deep granitic with layers of clay Very deep colluvial with sandy-clay texture Moderately deep colluvial with clay texture and stony incrustations
<b>EXPOSITION</b>	Multiple
<b>VINES</b>	18 years

## COMPOSITION

<b>VARIETIES</b>	Syrah 63%	Grenache 23%
	Carignan 13%	Roussanne 1%

## ANALYSIS

<b>ALCOHOL</b>	14,5%
<b>PH</b>	3,5
<b>TOTAL ACIDITY</b>	6,09 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	2,32 g/L

## VINIFICATION

<b>FERMENTATION</b>	100% in stainless steel tanks
<b>YEAST TYPE</b>	Selected specialized dry yeasts
<b>FERMENTATION TEMP</b>	24° - 26°C
<b>MACERATION TIME</b>	12 - 25 days
<b>MLF</b>	100%

## AGEING & BOTTLING

<b>BARREL AGEING</b>	100% aged for 18 months 42% in new French barrels
<b>BOTTLING DATE</b>	January 2015
<b>AGEING POTENTIAL</b>	Best enjoyed between late 2015 and late 2024

## WINEMAKER'S COMMENTS

"Fresh, lively, fruity, floral... As a summer in the Mediterranean".

"This version of our Mediterranean blend is fresh, vibrant and with a very attractive energy..."

## TASTING NOTES

Intense garnet red in color, this wine reveals itself gradually.

With a rich palette of aromas on the nose, at first notes of blackberries and blueberries appear, which then give way to mild spicy aromas like gray pepper and tarragon. Finally the awaited citrus notes of white flowers are revealed in this original blend.

At the palate, a rich and vibrant acidity accompanied by a creamy sensation become the backbone of this elegant and fresh wine, which will definitely have much more to say after aging.

## FOOD PAIRING

Typical Chilean Cuisine: Roasted flank steak and basmati rice with herbs.

International Cuisine: Magret de canard with baked figs and sauteed potatoes.

