

# CALITERRA®

EDICION \* LIMITADA

2013



## ORIGIN

<b>VALLEY</b>	Colchagua Valley
<b>PROPERTY / ESTATE</b>	Caliterra Vineyard
<b>BLOCK</b>	Grapes from different blocks at the estate
<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>	Petit Verdot 53%	Cabernet Franc 7%
	Cabernet Sauvignon 40%	

## ANALYSIS

<b>ALCOHOL</b>	14,0%
<b>PH</b>	3,46
<b>TOTAL ACIDITY</b>	5,69 Tartaric Acid
<b>RESIDUAL SUGAR</b>	2,41

## VINIFICATION

<b>FERMENTATION</b>	74 % in stainless steel tanks and 26 % in barrels of third use
<b>YEAST TYPE</b>	Selected specialized dry yeasts
<b>FERMENTATION TEMP</b>	24°-28°C
<b>MACERATION TIME</b>	12 - 22 days
<b>MLF</b>	100%

## AGEING & BOTTLING

<b>BARREL AGEING</b>	100% aged for 18 months 13 % 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

"It is a lively and a very enjoyable wine. This distinctive blend combines the elegance and complexity of a wine from Bordeaux with the kindness of Caliterra Terroir".

"For the first time the Petit Verdot is the predominant variety in this assembly, the intensity and freshness of this variety was greatly favored in this season".

## TASTING NOTES

This bright ruby-red in color wine tempts rapidly. The elegant, intense and lively nose offers hints of forest fruits such as blueberries, cherries, and raspberries, followed by notes of tarragon and rosemary, and lately also burst some subtle hints of dark chocolate. On the palate this smooth and sophisticated wine offers rich acidity and structure that foretells that the wine will age very well in the bottle.

## FOOD PAIRING

Almost any red meat, especially served rare and cheeses.

