

CALITERRA®

EDICION * LIMITADA

2013



ORIGIN

VALLEY	Colchagua Valley
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Grapes from different blocks at the estate
SOIL	Deep granitic with layers of clay Very deep colluvial with sandy-clay texture Moderately deep colluvial with clay texture and stony incrustations
EXPOSITION	Multiple
VINES	18 years

COMPOSITION

VARIETIES	Carmenere 38%	Malbec 58%
	Petit Verdot 4%	

ANALYSIS

ALCOHOL	13,5%
PH	3,51
TOTAL ACIDITY	6,01 g/L Tartaric Acid
RESIDUAL SUGAR	1,8 g/L

VINIFICATION

FERMENTATION	95 % in stainless steel tanks and 5 % in barrels
YEAST TYPE	Selected specialized dry yeasts
ALC FERMENTATION TEMP	24° - 28°C
MACERATION TIME	12 - 22 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged for 18 months 41 % in new French barrels
BOTTLING DATE	January 2015
AGEING POTENTIAL	Best enjoyed between late 2015 and late 2024

WINEMAKER'S COMMENTS

"This blend with Andean temper seduces once again by its vivacity and expressiveness."

"In a surprising and fresher season than the previous one, this year the Malbec prevails in the blend with all its liveliness and fruitiness, accompanied by a more spicy and elegant version of our Carmenera."

TASTING NOTES

Deep red with blue hues, this wine has great intensity. Vivacious on the nose, with notes of berries such as blueberries and blackcurrant along with pomegranate aromas that give way to spicy hints like gray pepper, accompanied by beautiful floral notes.

A silky palate, at the same time intense and fresh, with a sharp acidity that gives vivacity to a round and elegant structure, promising great aging potential.

FOOD PAIRING

Typical Chilean Cuisine: Black pudding and mashed potatoes with merken.

International Cuisine: Rabbit a la moutarde and roasted potatoes with thyme.

