



CALITERRA



VARIETIES

Malbec 29 %

Petit Verdot 22 %

Syrah 27%

Cabernet Franc 11%

Cabernet Sauvignon 11%

CENIT 2017

Caliterra Vineyard, Colchagua Valley

ORIGIN

Soil:

Deep granitic soil with clay layers. Very deep colluvial spoil with sandy-clay texture, medium-deep colluvial soil with clay texture and stones.

Block:

Grapes from different blocks from the estate.

Exposition:

Multiple exposures.

ANÁLISIS

Alcohol: 13,5%

PH: 3,34

Total Acidity: 6.18 g/L

Residual Sugar: 2.1 g/L

VINIFICATION

Fermentation:

39% in stainless steel tanks and 61% in used barrels.

Yeast Type:

Native yeasts.

Fermentation

Temperature:

24° - 26° Celsius.

Fermentation Time:

12 a 30 days.

Malolactic Fermentation:

100%.

AGEING & BOTTLING

Ageing:

24 months in French oak barrels, 38% new. Later the final blend was aged for 8 months in foudres.

Bottling Date:

January 2020.

Ageing Potential:

Best consumed from late 2020 through late 2035.

TASTING NOTES

With a beautiful ruby red colour with bluish rims, CENIT 2017 is shyly complex and reserved. However, once it is opened, this wine is exquisite, with varied aromatic capacities that follow one another. In the beginning, notes of black tobacco and dried tea leaves stand out, which later give way to a beautiful fruitiness full of aromas of currant, blueberries, cherries. Soft floral notes of acacia and violet make their way gently, accompanied by almond cream and graphite aroma. It is complete and complex. The palate is elegant and deep, with notes of cherry tart and raspberries that appear to accompany this structured and complex wine from Colchagua Valley. Its vibrant acidity and great structure allow us to presage a long ageing potential.