



# CALITERRA

## Edición Limitada A Andino 2018

Caliterra Vineyard, Colchagua Valley



### VARIETIES

Malbec 80%

Carmenere 20%

### ORIGIN

#### Soil:

Granitic, with ferric rock alteration for Malbec. Very deep colluvial, with a deep clay-loam profile for Carmenere.

#### Block:

Grapes sourced from different blocks within our estate.

#### Exposition:

Northsouth for Carmenere and northwest for Malbec.

### ANALYSIS

Alcohol: 13%

pH: 3.36

Total Acidity: 5.57 g/L

Residual Sugar: 1.55 g/L

### VINIFICATION

#### Fermentation:

79% in stainless steel tanks and 21% in used French oak barrels.

#### Yeast Type:

Native yeasts.

#### Fermentation

**Temperature:**  
22° - 28° Celsius.

#### Fermentation Time:

12 to 22 days.

#### Malolactic Fermentation:

100%.

### AGEING & BOTTLING

#### Ageing:

Aged for 18 months in French oak barrels, 20% new.

#### Bottling Date:

January 2020.

#### Ageing Potential:

Best as the end of 2020 through to the end of 2032.

### TASTING NOTES

Of deep garnet red colour with bluish rims, this wine seduces at first sight. Elegant and mysterious on the nose, it shows mineral notes of flint and graphite alongside the aroma of blueberries and currant, well accompanied by acacia flower and violets, and touches of pepper lime blossom. From its oak ageing, soft notes of roasted hazelnuts stand out. The palate is full of juiciness, fruits and textures, with smooth and delicate tannins; this wine nevertheless shows an important structure and crunchiness that promise to continue surprisingly.