

# CALITERRA®

EDICION \* LIMITADA

2010



## ORIGIN

<b>VALLEY</b>	Colchagua Valley
<b>PROPERTY/ ESTATE</b>	Caliterra Vineyard
<b>BLOCK</b>	Selection of blocks
<b>SOIL</b>	Granitic, Colluvial sandy-clay, colluvial stony
<b>EXPOSITION</b>	Northeast
<b>VINES</b>	15 years

## COMPOSITION

<b>VARIETIES</b>	Cabernet Sauvignon 9%
	Cabernet Franc 60%
	Petit Verdot 31%

## ANALYSIS

<b>ALCOHOL</b>	14,5%
<b>PH</b>	3,52
<b>TOTAL ACIDITY</b>	5,80 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	1,98 g/L

## VINIFICATION

<b>FERMENTATION</b>	100% in stainless steel tanks
<b>YEAST TYPE</b>	Specialized selected dry yeasts
<b>FERMENTATION TEMP</b>	24°-26°C
<b>FERMENTATION TIME</b>	20-26 days
<b>MLF</b>	100%

## AGEING & BOTTLING

<b>BARREL AGEING</b>	100% aged for 18 months
	30% in new French barrels
<b>BOTTLING DATE</b>	December 2011
<b>AGEING POTENTIAL</b>	Ideal consumed between late 2012 and late 2025

## WINEMAKER'S COMMENTS

"The potential of our unparalleled terroir and hillside vineyards convinced us of the quality of our 2010 Cabernet Franc and inspired us to create this new blend based on Cabernet Franc and Petit Verdot".

"A great wine with the typicity of Bordeaux as represented by our own terroir with tremendous elegance and depth".

## TASTING NOTES

This wine has a deep cherry-red color with ruby nuances. The nose stands out for its fresh aromas of wild fruits accompanied by spicy notes of black pepper, cloves, and tobacco. The lively palate is impressively elegant. Barrel ageing lends further finesse and volume, and the wine promises a long aging potential.

## FOOD PAIRING

Almost any red meat, especially served rare and cheeses.

