

CALITERRA®

EDICION * LIMITADA

2010



ORIGIN

VALLEY	Colchagua Valley
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Selection of blocks
SOIL	Granitic, Colluvial sandy-clay, colluvial stony
EXPOSITION	Northeast
VINES	5-15 years

COMPOSITION

VARIETIES	Syrah 91% Viognier 6% Petit Verdot 3%
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ANALYSIS

ALCOHOL	14,5%
PH	3,47
TOTAL ACIDITY	6,37 g/L Tartaric Acid
RESIDUAL SUGAR	1,9 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks
YEAST TYPE	Specialized selected dry yeasts
FERMENTATION TEMP	24°-26°C
FERMENTATION TIME	25-32 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged for 18 months 30% in new French barrels
BOTTLING DATE	January 2012
AGEING POTENTIAL	Ideal consumed between late 2012 and late 2025

WINEMAKER'S COMMENTS

"Colchagua is discovering the tremendous affinity between its terroirs and Mediterranean-type varieties. Our Caliterra Valley is no exception".
"This wine is a great example of what Syrah co-pigmented with Viognier, made as it is in its Rhone origins, can reveal in our terroir".

TASTING NOTES

This wine is a deep, dark red with ruby-colored nuances. It is very complex on the nose, with outstanding aromas of fresh forest fruits such as raspberries and black currants accompanied by spicy notes of cinnamon, cloves, and tobacco leaf. The Viognier is elegantly evident toward the finish with notes of white flowers and citrus. On the palate this wine impresses with its liveliness, and nice volume. Oak ageing also lends finesse and persistence, which indicates the wine will great ageing potential.

FOOD PAIRING

Almost any red meat, especially served rare and cheeses.

