



# CALITERRA

## Pétreo Carmenere 2020

*Caliterra Vineyard, Colchagua Valley*



### ORIGIN

**Soil:**

Colluvial in its origin and granitic with ferric rock alteration and schist of sedimentary-clay incrustations.

**Block:**

Maitenes.

**Exposition:**

Northeast in a south orientated slope.

### ANALYSIS

**Alcohol:** 13%

**pH:** 3.52

**Total Acidity:** 5.78 g/L

**Residual Sugar:** 2.33 g/L

### VINIFICATION

**Fermentation:**

100% in used barrels.

**Yeast Type:**

Native yeasts.

**Fermentation****Temperature:**

24° - 26° Celsius.

**Fermentation Time:**

22 days.

**Malolactic Fermentation:**

100%.

### AGEING & BOTTLING

**Ageing:**

Aged for 18 months in French oak barrels, 16% new.

**Bottling Date:**

November 2021

**Ageing Potential:**

Best consumed from late 2021 through late 2032.

### TASTING NOTES

Pétreo Carmenere 2020 has a beautiful purple-red colour with a complex and elegant nose. It all comes from the exceptional terroir of the rocky slope where its vines are grown. The nose is austere and mineral with aromas of flint and blackberries, accompanied by grapefruit peel and aromas of bay leaves and tarragon with soft touches of blueberries and violets. The palate is juicy, soft and vivid, full of fruits and elegance with its tannins' unique texture, making it a complex wine.