



CALITERRA

Pétreo Malbec 2019

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:
Colluvial in its origin
and granitic with ferric
rock alteration.

Block:
Maitenes.

Exposition:
Northeast in a south
orientated slope.

ANALYSIS

Alcohol: 13%
pH: 3.33
Total Acidity: 6.36 g/L
Residual Sugar: 1.69 g/L

VINIFICATION

Fermentation:
35% in used French oak
barrels, and 65% in stainless
steel tanks.

Yeast Type:
Native yeasts.

**Fermentation
Temperature:**
20° - 26° Celsius.

Fermentation Time:
15 to 20 days.

Malolactic Fermentation:
100%.

AGEING & BOTTLING

Ageing:
18 months, in which 70% was
in used French oak barrels,
and 30% in clay amphoras.

Bottling Date:
February 2021.

Ageing Potential:
Best consumed from
mid-2021 through late 2033.

TASTING NOTES

Pétreo Malbec 2019 shows a deep and vivid ruby-red colour. The nose is complex and austere with mineral aromas like silex, accompanied by notes of flowers and fruits such as violet and acacia flowers along with raspberries and cassis, all framed by damp earth and wet oregano touches. The palate is vibrant and mineral, juicy and full of fruit and floral flavours. Of medium and deep structure, the tannins' unique texture allows the wine to be both elegant and fresh, revealing its personality while tasting it.