



# CALITERRA



## Reserva Cabernet Sauvignon 2021

*Caliterra Vineyard, Colchagua Valley*

### ORIGIN

#### Soil:

Deep granitic with layers of clay, very deep sandy-clay colluvial soil, and moderately deep clay colluvial soil with embedded stone.

#### Block:

Grapes sourced from different blocks from our estate.

#### Exposition:

Multiple exposures.

### ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.42

**Total Acidity:** 5.6 g/L

**Residual Sugar:** 2.0 g/L

### VINIFICATION

#### Fermentation:

Stainless steel tanks with soft extraction of the skins.

#### Yeast Type:

Selected yeasts

#### Fermentation

**Temperature:**  
24° - 26° Celsius.

#### Fermentation Time:

10 to 20 days

#### Malolactic Fermentation:

100%.

### AGEING AND BOTTLING

#### Ageing:

30% of the wine was aged 6 months in used French oak barrels.

#### Bottling date:

December 2021.

#### Ageing Potential:

Best as of mid-2022 through to the end of 2028.

### TASTING NOTES

Reserva Cabernet Sauvignon 2021 has a beautiful ruby red colour. The nose is lovely with soft notes of brioche and cherry, accompanied by fruity aromas of blueberries and blackberries with Acacia flowers, all framed with spicy notes like cinnamon, white pepper and tobacco leaves. The palate has good structure, soft and balanced, standing out flavours of fruits, spices and vibrant acidity.

### FOOD PAIRING

Beef cube roll cut stew with potatoes au gratin.