



CALITERRA

Reserva Carmenere 2020

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:

Deep granitic with layers of clay and moderately deep clay colluvial soil with embedded stone.

Block:

Grapes sourced from different blocks from our estate.

Exposition:

Multiple orientations.

ANALYSIS

Alcohol: 13.5%

pH: 3.51

Total Acidity: 5.56 g/L

Residual Sugar: 2.6 g/L

VINIFICATION

Fermentation:

Stainless steel tanks with soft extraction of the skins.

Yeast Type:

Selected yeasts

Fermentation Temperature:

26° - 28° Celsius.

Fermentation Time:

15 to 22 days

Malolactic Fermentation:

100%.

AGEING AND BOTTLING

Ageing:

30% of the wine was aged for 12 months in used French oak barrels.

Bottling date:

January 2021.

Ageing Potential:

Best as of mid-2021 through to the end of 2028.

TASTING NOTES

Reserva Carmenere 2020 has a lively purple red colour with bluish hues. On the nose unfolds spicy and fruity aromas like roasted bell pepper, blackberry and currant along with soft touches of pastries that lead to delicate notes of cloves and black pepper. The palate is silky and very fruity with medium volume and good persistence; it reveals itself with great elegance and freshness.