



CALITERRA



Reserva Merlot 2020

Caliterra Vineyard, Colchagua Valley

ORIGIN

Soil:

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

Block:

Grapes sourced from different blocks from our estate.

Exposition:

Multiple exposures.

ANALYSIS

Alcohol: 13.5%

pH: 3.54

Total Acidity: 5.64 g/L

Residual Sugar: 2.12 g/L

VINIFICATION

Fermentation:

Stainless steel tanks with soft extraction of the skins.

Yeast Type:

Selected yeasts

Fermentation

Temperature:

24° - 26° Celsius.

Fermentation Time:

15 to 22 days

Malolactic Fermentation:

100%.

AGEING AND BOTTLING

Ageing:

30% of the wine was aged for 7 to 9 months in used French oak barrels.

Bottling date:

February 2021.

Ageing Potential:

Best consumed from mid-2021 through late 2027.

TASTING NOTES

Reserva Merlot 2020 has a deep ruby red colour. The nose has good intensity with notes of toasted bread and hazelnuts followed by fig, sour cherry and blackberry accompanied by spicy notes such as white pepper and tobacco leaves. The palate shows excellent structure and balance, highlighting the flavours of flowers and fresh fruits with vibrant acidity.

FOOD PAIRING

Red bean stew.