

CALITERRA®

EDICION * LIMITADA

2011



ORIGIN

VALLEY	Colchagua Valley
PROPERTY/ ESTATE	Caliterra Vineyard
BLOCK	Grapes from different blocks at the estate
SOIL	Deep granitic with layers of clay Very deep colluvial with sandy-clay texture Moderately deep colluvial with clay texture and stony incrustations
EXPOSITION	Multiple

COMPOSITION

VARIETIES	Carmenere 46% Malbec 54%
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ANALYSIS

ALCOHOL	14,5%
PH	3,48
TOTAL ACIDITY	5,48 g/L Tartaric Acid
RESIDUAL SUGAR	2,3 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks
YEAST TYPE	Selected specialized dry yeasts
ALC FERMENTATION TEMP	24°-28°C
MACERATION TIME	12-22 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100% aged for 18 months 30% in new French barrels
BOTTLING DATE	January 2013
AGEING POTENTIAL	Best enjoyed between late 2013 and late 2022

WINEMAKER'S COMMENTS

"A blend with an Andean temperament, this wine amazes with its liveliness and expressiveness".

"This was a cool season, and the Malbec especially reveals its more floral and expressive typicity along with the elegance and depth of the Carmenere to make this Edición Limitada a very attractive wine".

TASTING NOTES

Deep bluish-red in colour with great intensity. Aromas of fresh fruit such as blackberries and blueberries appear along with beautiful floral and spice notes. The palate is intense and fresh with sharp acidity that lends liveliness and an elegant structure, all of which promise great ageing potential for this wine.

FOOD PAIRING

Typical Chilean and international dishes, especially Asian ones.



Safra 2011. Decanter Wine Day em 16/05/2018. Hotel Radisson.