

# CALITERRA®

EDICION \* LIMITADA

2010



## ORIGIN

<b>VALLEY</b>	Colchagua Valley
<b>PROPERTY/ ESTATE</b>	Caliterra Vineyard
<b>BLOCK</b>	Selection of blocks
<b>SOIL</b>	Granitic, Colluvial sandy-clay, colluvial stony
<b>EXPOSITION</b>	Northeast
<b>VINES</b>	5-15 years

## COMPOSITION

<b>VARIETIES</b>	Syrah 91% Viognier 6% Petit Verdot 3%
------------------	---

## ANALYSIS

<b>ALCOHOL</b>	14,5%
<b>PH</b>	3,47
<b>TOTAL ACIDITY</b>	6,37 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	1,9 g/L

## VINIFICATION

<b>FERMENTATION</b>	100% in stainless steel tanks
<b>YEAST TYPE</b>	Specialized selected dry yeasts
<b>FERMENTATION TEMP</b>	24°-26°C
<b>FERMENTATION TIME</b>	25-32 days
<b>MLF</b>	100%

## AGEING & BOTTLING

<b>BARREL AGEING</b>	100% aged for 18 months 30% in new French barrels
<b>BOTTLING DATE</b>	January 2012
<b>AGEING POTENTIAL</b>	Ideal consumed between late 2012 and late 2025

## WINEMAKER'S COMMENTS

"Colchagua is discovering the tremendous affinity between its terroirs and Mediterranean-type varieties. Our Caliterra Valley is no exception".

"This wine is a great example of what Syrah co-pigmented with Viognier, made as it is in its Rhone origins, can reveal in our terroir".

## TASTING NOTES

This wine is a deep, dark red with ruby-colored nuances. It is very complex on the nose, with outstanding aromas of fresh forest fruits such as raspberries and black currants accompanied by spicy notes of cinnamon, cloves, and tobacco leaf. The Viognier is elegantly evident toward the finish with notes of white flowers and citrus. On the palate this wine impresses with its liveliness, and nice volume. Oak ageing also lends finesse and persistence, which indicates the wine will great ageing potential.

## FOOD PAIRING

Almost any red meat, especially served rare and cheeses.



Safra 2010. Decanter Wine Day em 16/05/2018. Hotel Radisson.