

# Cenit 2010



Apellation:	Colchagua Valley	Alcohol	14.5%	
Estate:	Caliterra Vineyard	pH	3.45	
Varieties:	Cabernet Sauvignon	20 %	Total Acidity	5.62 g/L Tartaric Acid
	Carmenere	17 %	Residual Sugar	2.6 g/L
	Malbec	30 %		
	Petit Verdot	13 %		
	Cabernet Franc	10%		
	Syrah	10%		

## > Harvest:

The grapes that went into this great wine were carefully selected in the vineyard and hand picked at the ideal moment, March 28 through May 10, 2010, as determined by tasting and multi-spectral aerial photography.

## > Tasting Notes:

Deep purplish-ruby red in color, Cenit 2010 is full of blackberry and blueberry aromas with a bit of black pepper and tea leaf accompanied by a touch of sweetness that recalls butterscotch. Highly complex on the nose, this wine expresses all of its character as it opens in the glass. The palate offers tremendous elegance and volume. Notes of sour cherries emerge to accompany this well-structured and complex wine from Colchagua. Its vibrant acidity points to the long life ahead for this wine.

## > Winemaker's Comments:

Since its beginning, Cenit has always aimed to capture and reflect the best of Viña Caliterra in one great wine crafted in an environmentally friendly way under our sustainable philosophy.

As its name implies, Cenit, which is Spanish for zenith and means the highest point in the sky, aims to represent the best of our great Caliterra Vineyard each season through a unique blend that changes from vintage to vintage.

Cenit is a wine of tremendous complexity and elegance with great aging potential. It is very approachable and pairs extremely well with great dishes.

The 2010 vintage captures all of the freshness and intensity of the cooler-than-normal 2009–2010 season, offering plenty of fruit and crisp acidity that guarantees a long life ahead.

CALITERRA

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