

# CALITERRA®

## DSTNTO

### 2015

#### CARBONIC MACERATION

##### ORIGIN

<b>VALLEY</b>	Colchagua Valley
<b>PROPERTY / ESTATE</b>	Caliterra Vineyard
<b>BLOCK</b>	Grapes from different blocks of the estate
<b>SOIL</b>	Deep granitic soil with layers of clay Very deep sandy-clay colluvial soil Moderately deep clay colluvial soil with embedded stone
<b>EXPOSITION</b>	South, North East
<b>VINES</b>	19 years

##### ANALYSIS

<b>ALCOHOL</b>	13,5%
<b>PH</b>	3,65
<b>TOTAL ACIDITY</b>	5,78 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	2,25 g/L

##### COMPOSITION

<b>VARITIES</b>	Malbec 46% Carignan 14% Petit Verdot 13% Syrah 16% Carmenere 11%
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##### VINIFICATION

<b>FERMENTATION</b>	Carbonic Maceration in 400 liters French oak barrels
<b>YEAST TYPE</b>	Native yeasts
<b>FERMENTATION TEMP</b>	20°–25°C
<b>FERMENTATION TIME</b>	18–25 days
<b>MLF</b>	50%

##### AGEING POTENTIAL

Best consumed from late 2015 through late 2017

#### WINEMAKER'S COMMENTS

DSTNTO 2015 is a fruity, floral and lively red blend that brings out the great qualities of the ancestral carbonic maceration technique. In this new version, the intense and young blend of Malbec, Petit Verdot, and Carignan is enriched with Syrah and Carmenere, that give elegance and subtlety to this very deep red color wine. In order to enjoy its aromas and fruity overtones, best served at 12-15° C.

#### TASTING NOTES

This wine highlights everything that the carbonic maceration technique can contribute: deepcolor, intensely aromatic, fruity. All the potential of this technique applied to the grapes from our unique terroir is revealed in the glass.

#### FOOD PAIRING

Perfect as an accompaniment to cheese, pastas and traditional dishes.

**This blend was created through the ancestral carbonic maceration process in which grapes are fermented inside each individual berry resulting in great freshness and intensity.**



*Safra 2015. Decanter Wine Day em 16/05/2018. Hotel Radisson.*