

# CALITERRA®

## EDICION \* LIMITADA

2015



### ORIGIN

<b>DENOMINATION OF ORIGIN</b>	Colchagua Valley
<b>PROPERTY/ ESTATE</b>	Caliterra Winery
<b>BLOCK</b>	Grapes sourced from different blocks within our estate
<b>SOIL</b>	Granitic, with ferric rock alteration (Malbec) Very deep colluvial, with a deep clay-loam profile (Carmenère)
<b>ORIENTATION</b>	North (Carmenère) / South (Malbec)

### COMPOSITION

<b>VARIETIES</b>	42% Carmenère	58% Malbec
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### ANALYSIS

<b>ALCOHOL</b>	13,5%
<b>PH</b>	3,35
<b>TOTAL ACIDITY</b>	6,01 g/L Tartaric Acid
<b>RESIDUAL SUGAR</b>	1,93 g/L

### VINIFICATION

<b>FERMENTATION</b>	80% in stainless steel tanks, 20% in barrels
<b>YEAST TYPE</b>	80% selected dry yeasts, 20% native yeasts
<b>FERMENTATION TEMP</b>	24° - 28°C
<b>FERMENTATION TIME</b>	12 to 22 days
<b>MLF</b>	100%

### AGEING & BOTTLING

<b>BARREL AGEING</b>	100% of the wine was kept in barrels for 18 months 35% in new French oak barrels
<b>BOTTLING DATE</b>	January 2017
<b>AGEING POTENTIAL</b>	Best as of the end of 2017 through to the end of 2026

### TASTING NOTES

Very appealing to the sight, this wine shows a deep crimson-red colour with bluish rims. Elegant and mysterious, it unfolds at the beginning of its complex bouquet some sweet floral hints mixed with the spicy accents that are typical of Carmenère. As it opens up in the glass, notes of black currants and pomegranate show up, accompanied by herbal aromas of thyme and rosemary. Touches of roasted tomatoes and black pepper give an aromatic closure to this beautiful wine and open the way to the appreciation of its juicy and fruity flavours and texture on the palate. With its pronounced intensity, freshness and crispiness, this great wine promises to keep surprising



*Safra 2016. Jantar em 25/09/2019. Euro Bistrô/Caliterra.*