



ORIGIN

VALLEY	Colchagua
PROPERTY/ ESTATE	Caliterra Vineyard
SOIL	Deep granitic soil, with layers of clay. Colluvial soil, very deep and of sandy-clay texture Colluvial soil of medium depth, clay texture and embedded with stones
EXPOSURE	Multiple exposures

COMPOSITION

VARIETIES	23% Cabernet Sauvignon 45% Malbec 32% Petit Verdot
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ANALYSIS

ALCOHOL	14%
PH	3,45
TOTAL ACIDITY	6,14 g/L (in tartaric acid)
RESIDUAL SUGAR	2,16 g/L

VINIFICATION

FERMENTATION	23% in stainless steel, 77% in barrels of third use
YEAST TYPE	77% with native yeasts, 23% with specially selected dry yeasts
FERMENTATION TEMP	24 - 28°C
MACERATION	12 to 30 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	100 % of the wine was kept in barrels for 24 months 64% in new French oak
BOTTLING DATE	June 2015
AGEING POTENTIAL	Drink ideally as of the beginning of 2016 through to 2031

WINEMAKER'S COMMENTS

"Unique and selected, the ninth edition of this great wine represents the best of Caliterra."

"We went back to using the same varieties that made up the first vintage of this wine, but a great part of it was vinified for the first time in barrels and using native yeasts..."

TASTING NOTES

Of deep violet-red colour with a ruby rim, Cenit 2013 is intense and floral. Elegant and complex on the nose, it shows aromas of blackberries and red currants, a mineral and spicy touch of grey pepper, all crowned by soft notes of violets that complete this great wine. It feels elegant and deep on the palate. Emerging notes of sour cherries complement this structured and complex wine from Colchagua. Its vibrant acidity leads to predict a long life

FOOD PAIRING

Duck confit with gratin dauphinois

CALITERRA®

Safra 2014. Jantar em 25/09/2019. Euro Bistrô/Caliterra.