



CALITERRA

Reserva Carmenere 2023



ORIGIN

Vineyard: Caliterra Vineyard, Colchagua Valley

Soil: Deep granitic with layers of clay and moderately deep clay colluvial soil with embedded stone.

Block: Grapes sourced from different blocks from our estate.

Exposition: Multiple orientations.

ANALYSIS

Alcohol: 13%

pH: 3.58

Total Acidity: 5.4 g/L in tartaric acid.

Residual Sugar: 2.2 g/L

VINIFICATION

Fermentation: 100% stainless steel tanks with soft extraction of the skins.

Yeast Type: Selected dry yeasts.

Fermentation Temperature: 26° - 28° Celsius.

Fermentation Time: 15 to 22 days.

Malolactic Fermentation: 100%

AGEING & BOTTLING

Ageing: 30% of the wine was aged for 6 months in used French and American oak of second and third use.

Ageing Potencial: Best as of mid-2024 through to the end of 2030.

TASTING NOTES

Bright ruby red colour with bluish hues, this version of our Carmenere Reserva presents itself with a floral and spicy nose. Aromas of berries such as blackberry and redcurrant along with other spicy hints of anise seeds and black pepper. The palate is beautifully silky and very fruity, with medium volume and good persistence. It reveals itself with great elegance and freshness.