



# CALITERRA

## Reserva Carmenere 2022



### 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:** 13.5%

**pH:** 3.57

**Total Acidity:** 5.7 g/L in tartaric acid.

**Residual Sugar:** 2.8 g/L

### 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.

### 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 oak barrels of second and third use.

**Bottling date:** June 2022

**Ageing Potencial:** Best as of mid-2023 through to the end of 2029.