

CALITERRA®

RESERVA



MERLOT 2015

ORIGIN

VALLEY	100% Colchagua
PROPERTY / ESTATE	Caliterra Vineyard
BLOCK	Grapes sourced from different blocks of our estate
SOIL	Deep granitic with layers of clay Very deep colluvial with a sandy-loam texture Colluvial, of medium depth, with a clay texture embedded with stones
EXPOSITION	Multiple orientations

COMPOSITION

VARIETIES	85% Merlot 15% Malbec
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ANALYSIS

ALCOHOL	13,5%
PH	3,62
TOTAL ACIDITY	5,3 g/L Tartaric Acid
RESIDUAL SUGAR	1,75 g/L

VINIFICATION

FERMENTATION	100% in stainless steel tanks, with soft extraction of the skins.
YEAST TYPE	Selected dry yeasts
FERMENTATION TEMP	24°–26°C
FERMENTATION TIME	15 - 22 days
MLF	100%

AGEING & BOTTLING

BARREL AGEING	30% of the wine was aged for 7 to 9 months en barrels of 2nd or 3rd use
BOTTLING DATE	January 2016
AGEING POTENTIAL	Best as of mid 2016 through to the end of 2018

WINEMAKER'S COMMENTS

“This very special variety from the best-known terroirs of Bordeaux has a long history in our vitiviniculture. Our Caliterra Reserva Merlot reveals the best of the variety grown in our unique terroir. With tremendous structure and elegance, this wine invites us to enjoy its simplicity and attractive qualities over and over again—always leaving a very pleasing sensation.”

TASTING NOTES

This wine has a deep and very lively ruby red colour. It feels fresh on the nose, intensely aromatic and fruity, with berries such as raspberry and cassis complemented with notes of coffee and tobacco. Some hints of violets, distinctive of Malbec, make it very complex. The mouthfeel is voluptuous and fresh with juicy fruit flavours and a vibrant acidity that stand out and allow predicting a good longevity.

FOOD PAIRING

Typical Chilean food: Bean stew

