

RESERVA



CARMENERE 2014

ORIGIN

VALLEY Colchagua Valley
PROPERTY / ESTATE Caliterra Vineyard

BLOCK Grapes from different blocks of the estate

SOIL Deep granitic soil with layers of clay

Very deep sandy-clay colluvial soil

Moderately deep clay colluvial soil with embedded stone

EXPOSITION Multiple VINES 18 years

COMPOSITION

VARIETIES Carmenere 99%
Petit Verdot 1%

ANALYSIS

ALCOHOL 13,5% **PH** 3,64

TOTAL ACIDITY 5,5 g/L Tartaric Acid

RESIDUAL SUGAR 2,8 g/L

VINIFICATION

FERMANTATION 100% in stainless steel tanks

YEAST TYPE Selected dry yeasts

 FERMENTATION TEMP
 26°-28°C

 FERMENTATION TIME
 15 - 22 days

 MLF
 100%

AGEING & BOTTLING

BARREL AGEING 30% aged for 7-9 months in French barrel of second or third use

BOTTLING DATE January 2015

AGEING POTENTIAL Best consumed from February 2015 through late 2016

WINEMAKER'S COMMENTS

"A national pride, this Carmenere produced in Caliterra has been recognized over the years for its high quality and representativeness, becoming the pride of our estate. For this purpose we own 15 year old vineyards, planted since the beginning of the project, which are managed under our sustainable philosophy.

The special characteristics of the 2013-2014 season are faithfully reflected in this amusing and surprising wine with plenty of fruit and spices and easy to drink."

TASTING NOTES

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper.

The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.

FOOD PAIRING

It's a greatly versatile red wine that goes well with an extensive diversity of plates, particularly spicy lamb or stewing beef.

