CALITERRA®

Grapes

Cabernet Sauvignon

Region/Appellation Colchagua Valley

Alcohol by volume 13.50%

Residual Sugar 2.88 g/l

рΗ 3.42

Total Acidity $5.6 \, g/l$

Drinking Window 2023 - 2026

Tasting Guide







Light Medium

Full

Tasting note printed 25/04/2024

Cabernet Sauvignon Reserva 2020 6x75cl

Winemaker Notes

This is a Cabernet Sauvignon of vivid ruby-red colour. Very intense and fresh on the nose, it shows aromas of berries such as raspberries and blueberries along with floral notes and touches of tobacco leaf that make it very complex. On the palate, its structure is rich and well balanced, with freshfruit flavours and a vibrant acidity that stands out.

Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermented in stainless steel tanks with soft extraction of the skins. 30% aged for 6 months in second and third use barrels.

Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality.

Food match

Grilled and Roasted Red Meats

Great match with homemade beef burgers & chips

