

CALITERRA®

Grapes

96% Carmenere
2% Petit Verdot
2% Cabernet Sauvignon

Region/Appellation

Colchagua Valley

Alcohol by volume

13.5%

Residual Sugar

2.1 g/l

pH

3.65

Total Acidity

5.4 g/l

Tasting Guide



Light Medium Full

Tasting note printed

28/01/2026

CARMENERE Reserva 2024

6x75cl

Winemaker Notes

Deep red-violet in colour with bluish hues. Our Carmenere Reserva presents a floral and spicy nose. Aromas of red and black fruits, such as blackberry and currant, are combined with spicy notes of black pepper, anise, and cedar, accompanied by an elegant and subtle profile of vanilla, toast, and chocolate. On the palate, it is beautifully silky and very fruity, with a medium body and good persistence. It reveals itself with great elegance and freshness.

Vineyard

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

Winemaking

100% stainless steel tanks with soft extraction of the skins. Fermentation with a selection of dry yeasts at 26-28 degrees.

Food match

Enjoy with lamb kebabs

