

### Winemaker Notes

Deep crimson in colour with bluish rims, this wine seduces at first sight. Elegant and mysterious on the nose, it shows floral notes of violets and sweet melon, well accompanied by the typical spicy notes of Carmenère, which show up at the beginning of its complex bouquet. Allowed to breathe, the wine slowly displays notes of redcurrants and pomegranate complemented by aromas of herbs like thyme and rosemary. Finally, the aromatic closure of this lovely wine is led by notes of roasted tomatoes and black pepper that give way to the desired flavours on the palate, filling the mouth with juiciness, fruitiness and different textures.

### Vineyard

The Colchagua Valley is home to our Caliterra Estate, located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 15 metres above sea level (500 feet a.s.l.). Caliterra Estate has approximately 1,085 ha (2,681 acres) with approximately 75% of untouched land and Mediterranean climate, with cool nights and gentle breezes that temper the sun's energy. A mixture of deep granite soils, clay and colluvial soils

### Winemaking

This wine is aged for 18 months in french oak barrels, of which 20% are new.

### Vintages

This vintage offers a softer and more delicate palate than in previous years but without putting aside its characteristic freshness and crisp tannins.

### Food match

Grilled and Roasted Red Meats



#### Grapes

60% Malbec  
40% Carmenere

#### Region

Colchagua Valley

#### Alcohol by volume

13.5%

#### Residual Sugar

1.48 g/l

#### pH

3.35

#### Total Acidity

5.99 g/l

#### Vegetarian

Yes

#### Vegan

Yes

#### Drink

2 to 5 years

#### Tasting Guide

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#### Tasting note printed

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