CALITERRA®

Grapes

43% Cabernet Franc 26% Petit Verdot 14% Malbec 8% Carmenere 5% Cabernet Sauvignon 4% Syrah

Region/Appellation Colchagua Valley

Alcohol by volume 13.50%

Residual Sugar 1.91 g/l

pН 3.4

Total Acidity 5.69 g/l

Drinking Window 2024 - 2032

Tasting Guide









Light

Medium

Full

Tasting note printed 28/03/2024

Edición Limitada 'B' 2018 6x75cl

Winemaker Notes

The appearance of this wine is deep and intense. This is a classic ruby-red wine made with Bordeaux grape varieties. It is fresh and elegant on the nose, with several aromatic layers. Spicy notes such as pepper, tarragon and rosemary gently give way to fruity aromas such a blueberry and sour cherries. Soft touches of roasted tomatoes complete its bouquet. On the palate, the fruitiness and smoothness of this elegant wine, which also has a rich and crispy acidity, signals a great structure and good in-bottle ageing.

Vineyard

The Colchagua Valley is home to the Caliterra Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. Caliterra Estate experiences a Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines. The grapes for this wine were sourced from different blocks within our property/estate. The soil is a Piedmont-type, rocky, with a loamy texture.

Winemaking

88% fermented in stainless steel tanks and 12% in barrels of 3rd use at between 24-28°C. 100% aged in barrel for 18 months in 41% new French oak barrels.

Food match

Grilled and Roasted Red Meats

Enjoy with Shepherds Pie with a creamy mash top!

