

Grapes

48% Syrah
40% Carignan
11% Grenache
1% Marsanne

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.1 g/l

pH

3.17

Total Acidity

6.98 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

24/06/2024

Winemaker Notes

At sight, the wine's garnet-red colour of medium intensity stands out immediately. It displays great complexity and fruitiness on the nose, slowly showing a vast array of aromas which start with grenadine, cherry and grapefruit, accompanied by herbal and spicy notes such as rosemary, tarragon and grey pepper. Soft, elegant and well balanced on the finish.

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 has approximately 1,085 ha with approximately 75% of untouched land and 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 granitic and white clay, with quartz deep below.

Winemaking

81% in stainless steel tanks and 19% in barrels of 2nd use. 100% aged for 18 months in barrels. 12% first use "demi muids" barrels, 23% concrete egg, 5% amphoras, 60% third to fifth used barrels.

Vintage

The wines of 2017 have an immense sense of purity and structure. The warm weather of the growing season produced wines that balance its natural velvety texture with true power and concentration.

Food match

Grilled and Roasted Red Meats

A good match for crispy duck pancakes

