CALITERRA®

Grapes

97.1% Malbec 2.9% Cabernet Franc

Region/Appellation Colchagua Valley

Alcohol by volume 13.50%

Residual Sugar 2.38 g/l

рΗ 3.48

Total Acidity 5.69 g/l

Drinking Window 2024 - 2025

Tasting Guide







Full

Tasting note printed 26/04/2024

Malbec Reserva 2020 6x75cl

Winemaker Notes

Intense aromas of ripe plum and roasted coffee beans are followed by floral hints. This medium-bodied wine is juicy and displays an ideal balance of acidity and smoothness, structured tannins—delicious by itself or with food. The finish is soft and persistent.

Vineyard

Selected grapes from vineyards in the Colchagua Valley where the type of soil is mainly colluvial with a clay-loam texture.

Winemaking

Fermentation was performed in stainless steel tanks at initial temperatures of 30° C that were reduced afterwards to 26° C so as to avoid over extraction of the skins, 30% of the blend is aged for 7-9 months in French barrel of second or third use.

Vintage

The 2020 vintage was extremley early, with contrasting weather conditions. A very challenging vintage with lower yields.

Food match

Grilled and Roasted Red Meats

Enjoy with empanadas or a charcuterie selection

