

CALITERRA®

Grapes
Carmenere

Region/Appellation
Colchagua Valley

Alcohol by volume
13.5%

Residual Sugar
2.42 g/l

pH
3.49

Total Acidity
5.96 g/l

Tasting note printed
07/01/2026

Pétreo CARMENERE 2023

6x75cl

Winemaker Notes

Bright ruby red in colour with bluish hues, this version of our Carmenere Reserva has a floral and spicy nose. Aromas of red and black fruit, such as blackberry and blackcurrant, and spicy aromas of black pepper, aniseed and cedar. Accompanied by an elegant and smooth profile of vanilla, toast and chocolate, typical of oak ageing.

Vineyard

The soil is of colluvial and granitic origin, with ferric rock alteration and incrustations of clay sedimentary schists.

Winemaking

Fermented in stainless steel tanks with smooth extraction. 30% of the wine is aged for 6 months in 2nd or 3rd use barrels with French and American barrels.

Food match

Enjoy with herb crusted lamb

