

## Pétreo Malbec 2016 6x75cl

### Grapes

100% Malbec

### Region/Appellation

Colchagua Valley

### Alcohol by volume

13.00%

### Residual Sugar

1.76 g/l

### pH

3.49

### Total Acidity

5.62 g/l

### Drinking Window

2024 - 2031

### Tasting Guide

A B C D E  
Light Medium Full

### Tasting note printed

17/04/2024

### Winemaker Notes

This special Malbec, which comes from a unique terroir, is both complex and elegant right from the start. It shows several layers on the nose, with floral and spicy notes opening up its intriguing bouquet, followed by fresh aromas of forest fruits, such as myrtles and pomegranate. In the end, an underlying mineral quality emerges, reminding us of the stony origin of its terroir, as well as herbaceous and spicy touches of tarragon and black pepper. Very juicy, lively and fruity on the palate, with medium and deep structure. The unique texture of its tannins allows the wine to be both elegant and fresh, revealing its personality while tasting it.

### Vineyard

Sourced from a South facing vineyard plot on the Caliterra estate, the vines are planted in a North East orientation to maximise the amount of sunlight the vines receive throughout the day. The Coastal Mountains are lower in Colchagua than anywhere else in the country allowing cool ocean breezes to enter the valley every afternoon, resulting in hot days and cool nights during the ripening season. The soil in the Pétreo vineyard is colluvial in its origin and granitic with ferric rock alteration. This terroir is one factor contributing to the unique nature of this wine.

### Winemaking

Fermentation: 65% in stainless steel tanks 35% in French barrels 5% used Barrel Ageing: 100% aged for 18 months 45% in barrels of second and third use 55% in clay anphoras

### Vintage

The challenging 2016 vintage performed different scenarios through the season, with a cool spring and warmer than average summer with a total heat summation that was 10% higher than usual.

### Food match

Grilled and Roasted Red Meats

A big bowl of spaghetti & meatballs in a rich tomato sauce.

