



# CALITERRA



## VARIETIES

Malbec 49 %

Cabernet Sauvignon 23%

Petit Verdot 16%

Syrah 12%

## CENIT 2019

*Caliterra Vineyard, Colchagua Valley*

### ORIGIN

#### Soil:

Deep granitic in its maximum level of alteration. Alluvial and colluvial soil with stones incrustations, medium-deep colluvial soil with clay texture and stones.

#### Block:

Grapes from different blocks from the estate.

#### Exposition:

Multiple exposures.

### ANALYSIS

**Alcohol:** 13%

**pH:** 3.39

**Total Acidity:** 6.0 g/L

**Residual Sugar:** 2.42 g/L

### VINIFICATION

#### Fermentation:

67% in stainless steel tanks and 33% in used barrels.

#### Yeast Type:

Native yeasts.

#### Fermentation Temperature:

24° - 26° Celsius.

#### Fermentation Time:

12 to 30 days.

#### Malolactic Fermentation:

100%.

### AGEING & BOTTLING

#### Ageing:

24 months, in which 81% was in French oak barrels, 7% new, and the remaining 19% was in clay amphoras.

#### Bottling Date:

March 2021.

#### Ageing Potential:

Best consumed from late 2021 through late 2036.

### TASTING NOTES

Cenit 2019 has a deep garnet red colour with bluish rims; it is intense and impressive. Once it opens, it shows fruitiness, spices and full of life. The nose unfolds aromas of red and blue berries such as raspberries, blueberries and currant, accompanied by Acacia flowers and violets and soft touches of black pepper, rosemary and coffee beans with minerals and graphite. The palate is juicy, deep, structured and complex with notes of blueberries, raspberries and orange blossom; its vibrant acidity and great structure allow us to presage a long ageing potential.