



Pétreo Carmenere 2021

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:

Colluvial in its origin and granitic with ferric rock alteration and schist of sedimentary-clay incrustations.

Block:

Pataguas.

Exposition:

Northeast in a south orientated slope.

ANALYSIS

Alcohol: 12.5%

pH: 3.37

Total Acidity: 6.78 g/L

Residual Sugar: 1.98 g/L

VINIFICATION

Fermentation:

100% in used barrels.

Yeast Type:

Native yeasts.

Fermentation**Temperature:**

24° - 26° Celsius.

Fermentation Time:

22 days.

Malolactic Fermentation:

100%.

AGEING & BOTTLING

Ageing:

Aged for 18 months in French oak barrels, 16% new.

Bottling Date:

November 2022

Ageing Potential:

Best consumed from late 2022 through late 2033.

TASTING NOTES

Pétreo Carmenere 2021 has a beautiful purple-red colour with a complex and elegant nose. It all comes from the exceptional terroir of the rocky slope where its vines are grown. The nose is austere and mineral with aromas of flint and blackberries, accompanied by grapefruit peel and aromas of bay leaves and tarragon with soft touches of blueberries and violets. The palate is juicy, soft and vivid, full of fruits and elegance with its tannins' unique texture, making it a complex wine.