



CALITERRA



## Reserva Cabernet Sauvignon 2021

*Caliterra Vineyard, Colchagua Valley*

### ORIGIN

**Soil:**  
Colluvial with a clay profile.

**Block:**  
Los Sauces block.

**Exposition:**  
Northeast.

### ANALYSIS

**Alcohol:** 13%  
**pH:** 3.41  
**Total Acidity:** 6.2 g/L  
**Residual Sugar:** 2.65 g/L

### VINIFICATION

**Fermentation:**  
100% stainless steel tanks.

**Yeast Type:**  
Native yeasts.

**Fermentation Temperature:**  
24° - 26° Celsius.

**Fermentation Time:**  
20 to 28 days

**Malolactic Fermentation:**  
100%.

### AGEING AND BOTTLING

**Ageing:**  
6 months in used French oak barrels.

**Ageing Potential:**  
Best as of mid-2021 through to the end of 2027.

### TASTING NOTES

Reserva Shiraz has a ruby red colour with violet hues. It shows an intense expression on the nose; it opens with fruity notes such as blackberries, pomegranate and blueberries accompanied by floral aromas that remind us of lavender and acacia. It is fresh and very juicy on the palate, and its soft tannins remind us of the clay from which its grapes come and allow us to presage great potential for this wine.

### FOOD PAIRING

Barbecue lamb accompanied by sautéed vegetables.