



CALITERRA

Reserva Malbec 2022



ORIGIN

Vineyard: Caliterra Vineyard, Colchagua Valley

Soil: Deep sandy-clay colluvial soil with embedded stone.

Block: Maitenes block.

Exposition: Southeast.

ANALYSIS

Alcohol: 13%

pH: 3.56

Total Acidity: 5.39 g/L in tartaric acid.

Residual Sugar: 1.7 g/L

VINIFICATION

Fermentation: 100% stainless steel tanks.

Yeast Type: 100% native yeasts.

Fermentation Temperature: 24° - 26° Celsius.

Fermentation Time: 15 to 20 days.

Malolactic Fermentation: 100%

AGEING & BOTTLING

Ageing: 50% of the wine was aged for 6 months in used French oak barrels of second and third use.

Bottling date: December 2022

Ageing Potencial: Best as of mid-2023 through to the end of 2030.

TASTING NOTES

Caliterra Reserva Malbec enhances all its style in the variety's floral and joviality with a brilliant ruby red colour. Full of life, on the nose, it presents aromas of bluberries, sour cherry and violets accompanied by spicy and herbal notes such as red pepper, rosemary and tarragon. On the palate, it is fresh, medium concentration and has great vivacity. The freshness of this Malbec makes it an easy wine to drink, ideal for sharing with friends in a bar or on a terrace.