



# CALITERRA



## Reserva Merlot 2022

*Caliterra Vineyard, Colchagua Valley*

### ORIGIN

#### Soil:

Deep granitic soil with layers of clay, very deep sandy-clay colluvial soil, and moderately deep clay colluvial soil with embedded stones.

#### Block:

Grapes sourced from different blocks from our estate.

#### Exposition:

Multiple exposures.

### ANALYSIS

Alcohol: 13.5%

pH: 3.53

Total Acidity: 5.52 g/L

Residual Sugar: 2.82 g/L

### VINIFICATION

#### Fermentation:

Stainless steel tanks with soft extraction of the skins.

#### Yeast Type:

Selected yeasts

#### Fermentation

#### Temperature:

24° - 26° Celsius.

#### Fermentation Time:

15 to 22 days

#### Malolactic Fermentation:

100%.

### AGEING AND BOTTLING

#### Ageing:

30% of the wine was aged for 7 to 9 months in used French oak barrels of 2nd and 3rd use.

#### Ageing Potential:

Best consumed before late 2028.

### TASTING NOTES

Reserva Merlot has a deep ruby red colour. The nose has good intensity with notes of toasted bread and hazelnuts followed by fruits notes like sour cherry, blueberry and blackberry accompanied by spicy notes such as white pepper and tobacco leaves. The palate presents a beautiful and balanced structure, and highlights its elegance and acidity.

### FOOD PAIRING

Red bean stew.