



CALITERRA

Pétreo Malbec 2021



ORIGIN

Vineyard: Caliterra Vineyard, Colchagua Valley

Soil: Colluvial in its origin and granitic with ferric rock alteration.

Block: Maitenes.

Exposition: Northeast in a south orientated slope.

ANALYSIS

Alcohol: 12.5%

pH: 3.51

Total Acidity: 6.51 g/L.

Residual Sugar: 2.23 g/L.

VINIFICATION

Fermentation: 35% in used French oak barrels, and 65% in stainless steel tanks.

Yeast Type: Native yeasts.

Fermentation Temperature: 22° - 26° Celsius.

Fermentation Time: 15 to 20 days.

Malolactic Fermentation: 100%

AGEING & BOTTLING

Ageing: Aged for 18 months, 60% in clay amphoras and 40% in french oak barrels.

Bottling date: January 2020.

Ageing Potencial: Best consumed from mid-2021 through late 2033.

TASTING NOTES

Of unique and vivid ruby-red colour, this exceptional Pétreo Malbec 2021, which comes from a unique terroir, is both complex and elegant right from the start. It shows several layers on the nose, with mineral notes of flint opening up its intriguing bouquet, followed by floral and fruits aromas such as violets and acacia, cherries, and raspberries, spicy notes like tobacco leaves, tarragon and grapefruit peel. It is very juicy, lively, and fruity on the palate, full of fruits and flowers of medium and deep structure. Its tannins' unique texture allows the wine to be both elegant and fresh, revealing its personality while tasting it.