



CALITERRA

Reserva Cabernet Sauvignon 2022

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:

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

Block:

Grapes sourced from different blocks from our estate.

Exposition:

Multiple exposures.

ANALYSIS

Alcohol: 13.5%

pH: 3.45

Total Acidity: 5.96 g/L

Residual Sugar: 2.8 g/L

VINIFICATION

Fermentation:

100% stainless steel tanks.

Yeast Type:

Selected yeasts

Fermentation

Temperature:

24° - 26° Celsius.

Fermentation Time:

10 to 20 days

Malolactic Fermentation:

100%.

AGEING AND BOTTLING

Ageing:

6 months in used French oak barrels.

Ageing Potential:

Best as of mid-2023 through to the end of 2028.

TASTING NOTES

Caliterra Reserva Cabernet Sauvignon has a beautiful ruby red colour. The nose is lovely and intense with soft fruity and spicy notes such as cherry, blueberry, violet, brioche, white pepper and tobacco leaf. The palate has good structure, soft and balanced tannins, standing out with its freshness and vibrant acidity.

FOOD PAIRING

Beef cube roll cut stew with potatoes au gratin.