



CALITERRA



Reserva Cabernet Sauvignon 2022

Caliterra Vineyard, Colchagua Valley

ORIGIN

Soil:
Colluvial with a clay profile.

Block:
Los Sauces block.

Exposition:
Northeast.

ANALYSIS

Alcohol: 14%
pH: 3.60
Total Acidity: 5.31 g/L
Residual Sugar: 2.41 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 presents a ruby red colour with violet hues. It shows an intense expression on the nose, gradually opening up and reveals fruity notes such as blackberries, pomegranate, and blueberries, accompanied by floral aromas reminiscent of lavender and violet. On the palate, it is fresh and very juicy, with soft and round tannins that add volume and smoothness. A wine that reflects the great quality and potential of Chilean Syrahs.

FOOD PAIRING

Barbecue lamb accompanied by sautéed vegetables.