



CALITERRA

Pétreo Carmenere 2023

Caliterra Vineyard, Colchagua Valley



ORIGIN

Soil:

Granitic, with a texture of sandy-clay loam and calcium carbonate encrustations. It is a poor soil with many angular stones that allow good drainage, concentration, and root development of the vines.

Block:

Pataguas.

Exposition:

Northeast in a south orientated slope.

ANALYSIS

Alcohol: 13.5%

pH: 3.49

Total Acidity: 5.96 g/L

Residual Sugar: 2.42 g/L

VINIFICATION

Fermentation:

100% in stainless steel tanks.

Yeast Type:

Native yeasts.

Fermentation**Temperature:**

24° - 26° Celsius.

Fermentation Time:

15 days.

Malolactic Fermentation:

100%.

AGEING & BOTTLING

Ageing:

Aged for 18 months in used French oak barrels.

Ageing Potential:

Best consumed from late 2024 through late 2034.

TASTING NOTES

With a beautiful purple-red colour, this Pétreo Carmenere surprises in this vintage with its liveliness. Complex and elegant on the nose, it gradually opens up, revealing its aromatic palette slowly, distinguishing itself from what we usually expect for this variety. Everything comes from the special terroir on rocky slopes and poor soils where these vines are planted. This vintage is rounder and with more volume in mouth than other vintages. On the nose, gentle fruity notes of blackberry, blueberries appears well integrated with subtle spicy touches of bay leaf, tarragon, and violet. On the palate, it is juicy, lively, and smooth. Full of texture, its tannins make this wine one that presents itself direct, honest, and complex at the same time, and as it is tasted, it unfolds all its personality.