



CALITERRA



SWEET RED

VINIFICATION

Fermentation: 100% in stainless steel tanks.

Yeast Type: 100% selected dry yeasts.

Fermentation T°: 22°-24° Celsius.

Fermentation Time: 20 days

Malolactic Fermentation: 0%

ANALYSIS

Alcohol: 13%

pH: 3.5

Total Acidity: 5.64 g/L in tartaric acid.

Residual Sugar: 55 g/L.

AGEING & BOTTLING

Ageing: 20% of the wine was aged in french oak for two months to contribute aromas and flavours.

Ageing Potencial: 4 years.

TASTING NOTES

With its beautiful and deep violet-red colour, this wine is lively and aromatic on the nose. Fruity and floral aromas such as strawberry, cherry, and violet are complemented by spicy hints of cinnamon and liquorice. On the palate, it is well-balanced and persistent, with a smooth and elegant character that makes it an ideal wine for everyday enjoyment.