

CALITERRA®

Reserva



CARMENÈRE
ESTATE GROWN

Vineyard

The grapes used for this wine come from selected Reserva lots from the Caliterra Estate in the Colchagua Valley, which extends from the Andes Mountains to the Pacific Ocean through a large part of the Tinguiririca River basin. The Coastal Mountains are lower in Colchagua than anywhere else in the country which allows cool ocean breezes to enter the valley every afternoon, which results in hot days and cool nights during the ripening season. The Caliterra Estate is located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters above sea level (500 feet a.s.l.). Of the 1,030-hectare (2,544 acres) property approximately 242 hectares are planted to vine: 210 planted in 1997-1998 and another 32 in 2005.

Most of the grapes used for the Reserva Carmenère 2007 were picked from the CMB7-B3-B2-S1 parcels. The vineyards are vertically trained and cane-pruned on a 2.4° slope. The deep, clay-loam soils (33% clay) have been drained for proper control of plant vigour and were planted with a northeast-southwest orientation (40° with respect to the north).

Vintage Note

As the weather reports show, this season allowed us to manipulate and wait for ripeness as much as we wanted. We did not have rain showers as an obstacle to determine the precise moment to harvest. This year we presented a new approach for our vineyard, which consists of equally working the heterogeneity of the different sectors. With the help of high end technology, we were able to distinguish each individual plant from the other according to the level of detail desired to get homogeneous fruit.

Fermentation and Aging

The grapes were gently crushed and the must fermented in stainless steel tanks with daily pumpovers. The wine was aged in oak barrels, for 10 months, 20% new, where it underwent malolactic fermentation to soften the acidity and impart a buttery richness. The final blend was made in October 2007 and the wine was returned to oak barrels. Clarification occurred naturally over the winter. The wine was lightly filtered before bottling in February of 2008.

Winemaker's Notes

Our Caliterra Reserva Carmenère has a wonderful colour that stands out from other varieties. In aroma, it displays a touch of chocolate disguised by an exotic fruit... similar to papaya! There are displays of violets and a very tiny hint of basil. On the palate, the wine is extremely smooth at the beginning and soft at the middle. The tannins are young and add taste to the wine along with a bold unbalance that shows more courage and freshness rather than warmth and heaviness.

Long and kind finish.



Apellation	Colchagua Valley
Vineyard	Caliterra Vineyard Estate Grown
Composition	91% Carmenère 9% Cabernet Sauvignon
Alcohol	13.5% by volume
Final pH	3.49
Total Acidity	5.88 g/l (tartaric acid)
Residual Sugar	2.61 g/l