

CALITERRA®

Reserva



MERLOT
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 allowing 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 Merlot 2007 were picked from the MLA4-A3-A2 parcels, which are primarily planted with clone 181, but which also include clones 346-348 and two national massal selections that contribute complexity to the wines. The vineyards are vertically trained and spur pruned on a 4-5° slope. The deep clay loam soils (35% clay) have been drained for proper control of plant vigour. They 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 hand-picked in plastic bins, gently crushed and taken to stainless steel tanks for fermentation at a temperature which varied between 28° and 30°C. As a result of the research we dedicated lately to the behaviour of the yeast populations of grapes the fermentation process developed very smoothly and favourably. This stage was followed by the post fermentation maceration time. The total maceration time varied, depending on the development of the individual lots and obtaining thus different flavours contributing to the complexity of the final blend. All lots were aged for 10 months in French and American oak barrels, 20% new. Malolactic fermentation was completed in barrels, softening flavours and giving the wine a subtle oak character.

Winemaker's Notes

Our Caliterra Reserva Merlot shows a very attractive and lively look with a deep colour. The intense aroma of flowers, specially violets and lilies, intermingles with cherry and jam notes. The aromatic stage is accompanied by a touch of cedar and cinnamon which makes this wine complex. On the palate, the wine has a soft attack, a nerve that leaves no one indifferent, medium body and smooth length.



Apellation	Colchagua Valley
Vineyard	Caliterra Vineyard Estate Grown
Composition	86% Merlot 9% Cabernet Sauvignon 5% Shiraz
Alcohol	13.5% by volume
Final pH	3.56
Total Acidity	5.6 g/l (tartaric acid)
Residual Sugar	3.1 g/l