

CALITERRA®

Grapes

87% Carmenere
4% Syrah
3% Merlot
3% Petit Verdot
3% Cabernet Sauvignon

Region/Appellation

Colchagua Valley

Alcohol by volume

13.00%

Residual Sugar

2.2 g/l

pH

3.58

Total Acidity

5.4 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

03/07/2024

Carmenère Reserva 2023

6x75cl

Winemaker Notes

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries along with pain grille appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper. The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.

Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermentation: 100% in stainless Steel Tanks, with soft extraction of the skins. Yeast Type: Selected yeasts. Fermentation Temperature: 26°-28°C. Fermentation Time: 15 to 22 days. Malolactic Fermentation: 100%.

Vintage

This season began with 422mm of rain, 9.1% lower than the historic average. However, it was sufficient to bring to capacity the soil humidity levels across the property, thereby ensuring an excellent supply for the start of the season. The 2023 vintage is regarded as slightly warmer than normal. However, there were significant variations between the different months. Budburst came at around the usual time and was normal and even, except for some varieties (Cabernet Sauvignon and Merlot) in which it was more irregular. Spring frost in late September affected the lower-lying part of the estate where there are vineyards of Merlot, Cabernet Franc, Malbec and Carmenere. Meanwhile, lowering was relatively brief at 1-2 weeks, leading to good fruit set and fruiting. Veraison was rather slow due to January being slightly cooler.

Food match

Grilled and Roasted Red Meats

Enjoy with lamb kebabs



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