

CALITERRA®

Grapes

95% Carmenere
5% Malbec

Region/Appellation

Colchagua Valley

Alcohol by volume

13.00%

Residual Sugar

2.33 g/l

pH

3.52

Total Acidity

5.78 g/l

Drinking Window

2024 - 2027

Tasting Guide

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

Tasting note printed

29/01/2025

Pétreo Carmenère 2020

6x75cl

Winemaker Notes

This special Carmenere is both intense and surprising. Its aromatic palate is very different from the one normally exhibited by this variety. It all comes from the special terroir of the rocky slope where its vines are grown. Its bouquet is completed with pleasant and fruity aromas of sour cherries and blueberries. It is juicy, bracing and sanguineous. Filled with fruitiness, with a medium yet deep structure, the unique texture of its tannins makes this wine an outspoken and elegant one, which gradually shows its whole personality as it's being served.

Vineyard

The Colchagua Valley is home to the Caliterra Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. The Estate is 1,085 ha with approximately 75% of untouched land. It has a Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines.

Winemaking

100% barrel fermentation using native yeasts, 100% aged for 18 months, 100% in barrels of second and third use

Vintage

In Caliterra, even though the 2019 vintage was marked by a decrease in the rainfall rate compared to previous season, a stable spring favoured nice fruit-set and an impeccable sanity of vineyards. Summer temperatures above the historical average allowed to obtain smaller and more concentrated berries, full of colour, with intense flavours and aromas. The grapes reached their optimum maturity faster than normal, which allowed us to begin harvest earlier than usual, obtaining wines of great intensity and complexity

Food match

Grilled and Roasted Red Meats

Enjoy with herb crusted lamb

