

Pétreo Carmenère 2021

6x75cl

Grapes
100% Carmenere

Region/Appellation
Colchagua Valley

Alcohol by volume
12.50%

Residual Sugar
1.87 g/l

pH
3.34

Total Acidity
6.75 g/l

Drinking Window
2024 - 2027

Tasting Guide

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

Tasting note printed
03/07/2024

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. Petreo Carmenere comes from the Pataguas Block, facing North East on a south orientated slope.

Winemaking

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.

Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Grilled and Roasted Red Meats

Enjoy with herb crusted lamb

