

Nuestra Tierra



CALITERRA®

November 2008

www.caliterra.com

REVISTATERRA

Chile's Best Carmenère

Caliterra Reserva Carmenère 2007 was selected as "Chile's Best Carmenère Blend" in the 2008 version of the "Carmenère Al Mundo" Contest (Carmenère to the World).



With a massive attendance, the 2008 version of the "Concurso Carmenère al Mundo" (Carmenère to the World Contest) was organized by the Chilean National Association of Agronomist Engineers and Winemakers.

A jury composed by 10 international and 18 national experts evaluated more than 180 wines that participated in this second version.

The complete panel of judges considered the wines tasted as of great quality and high expression of Chile's Carmenère. This impression was reflected in the high scores that most wines received and in an unusual result, being the first time that more gold medals than silver were granted. From many good wines, Caliterra Reserve Carmenère 2007 was chosen the Best Chilean Carmenère.



VINTAGE NOTE

CALITERRA®

Reserva

CARMENÈRE
2007

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 1,085-hectare (2,681 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
14.0% by volume

Final pH
3.49

Total Acidity
5.88 g/l (tartaric acid)

Residual Sugar
2.61 g/l

Este papel fue hecho 100% con fibra reciclada, bajo proceso libre de cloro y certificado de manejo sustentable de bosques.

