

# CALITERRA® Reserva



**Appellation**  
Colchagua Valley

**Alcohol**  
13 % by volume

**Vineyard**  
Viñedos Caliterra  
Estate Grown

**Final pH**  
3,5

**Composition**  
85 % Shiraz  
15 % Cabernet Sauvignon

**Total Acidity**  
5,4 g/l (tartaric acid)

**Residual Sugar**  
2,4 g/l

## SHIRAZ ROSÉ 2010

### Vineyard

The Colchagua Valley is home to our Caliterra Estate, 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.). Caliterra Estate has approximately 1,085 ha (2,681 acres) with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines. Caliterra is located in the heart of Colchagua, a protected valley southeast of Lago Rapel and adjoining the Apalta Valley. The vineyards were first planted in 1997, with 210 ha (518.5 acres) of Merlot, Carménère, Cabernet Sauvignon and Shiraz and smaller lots of Malbec. Of the initial plantations, 55 ha (136 acres) of Cabernet Sauvignon, Shiraz and Carménère are in transition to organic viticulture. The valley's Mediterranean climate is characterized by its winter rains and the strong influence of the cool breezes blowing from Lago Rapel and the Pacific. This climatic pattern allows the fruit to ripen on the vine, reflecting in wines with intense flavors and high tannin concentration. The vineyard has a wide range of soil textures with a high percentage of rock dominating the clayloam soils. Hillside plantings have been introduced to reap more of the estate's potential. 32 ha (79 acres) were added to the initial vineyards in 2005 and 46 ha (113.6 acres) of hillside Cabernet Sauvignon, Shiraz, Carménère and Viognier are being added since 2008 for a total of 288 ha (711.1 acres). Rocks are abundant in the estate's medium textured soils that range from clay-loam to sandy-loam, making it possible to obtain wines of different tipicities.

For two seasons we have used multispectral images and a special software to improve our precision agriculture, being able to separate the different lots within a same section of the vineyard. During this season, we have worked in depth with all the varieties using this technique, allowing us to achieve a great increase in the quality of the grapes. We reached the 2 golden viticulture rules: harvest at the right moment and to handle homogeneous grapes in each tank. Nevertheless, it is also important to mention that the vines are already 12 years old and are showing a fantastic stability and maturity; in this way our vision towards the future is very optimistic.

### Vintage Notes

The average temperature dropped each month during the growing period, and reached 18.4% lower than historic averages in April and 3% lower in the warmest month, January. This made the season a very challenging one for achieving optimum ripeness, as delays of 11-13 days in the vines' phenological stages were recorded early on, while the heat summation was lower, ultimately reaching 1,538 DD, 175 DD fewer than in the previous year and 9.5% lower than the historic average. This positioned Colchagua as one of valleys with the lowest heat summations, with the greatest drop in average temperatures and heat summation during the 2009-2010 season.

### Fermentation and Aging

The grapes were harvested at optimum ripeness, crushed, destemmed and deposited into the tanks, where they underwent a 24-hour pre-fermentation maceration. Each tank was bled 5-10% once the desired color was obtained. The must was centrifuged, and the clean juice fermented without oxygen at 12°-15°C (54°-59°F). Fermentation of some lots was halted to maintain the fruit aromas along with a small percentage of residual sugar. The wine was stabilized, filtered, and bottled as quickly as possible.

### Winemaker's Notes

A very attractive bright pink color. Aromas of strawberries, ripe raspberries, and cherries pair with a smooth, well-rounded palate that offers up pleasing volume and a long, persistent finish.

