

CALITERRA[®]

Tributo

EDICION LIMITADA

CABERNET FRANC
PETIT VERDOT

2010



Rodrigo Zamorano / Winemaker

Harvest Report

Every month of the growing season registered decreases in average temperatures, dropping to as low as 18.4% lower in April and 3% lower in January, the warmest month, with respect to historic records. This presented a great challenge for reaching the correct maturity of the grapes because early in the season the phenological stages of the plants were 11–13 days late and a lower heat summation that finally reached 1,538 Degree Days—175 DD lower than the previous season and 9.5% lower than historic averages. This makes Colchagua one of the valleys with the greatest decrease in average temperatures and heat accumulation during the 2009–2010 season.

Tasting Notes

This wine is a deep cherry-red color with a ruby rim. The nose offers fresh aromas of wild fruits accompanied by spicy notes of black pepper, cloves, and tobacco complimented by an elegant touch of coffee. The palate impresses with its elegance and liveliness. Oak aging lends finesse and volume and promises long cellaring potential.

Fermentation and Aging

The grapes used for this wine were hand picked into plastic boxes, destemmed, gently pressed, and deposited into stainless steel tanks for fermentation at 28°C (82°F). The wine had a total maceration time of 26 days to heighten its complexity and obtain a pleasingly intense structure. This year's weather conditions clearly left their mark on the character and elegance of the wine. Following malolactic fermentation, the final blend was aged for 16 months in French oak barrels, which confer pleasing aromas of oak to the wine. The wine was racked and lightly filtered before bottling.

Winemaker's Notes

The potential of our matchless terroir, our hillside plantings, and the high quality of our Cabernet Franc motivated us to create this new blend of Cabernet Franc and Petit Verdot in 2010. The enological composition of this vintage is 60% Cabernet Franc, 30% Petit Verdot, 6% Carmenere, and 4% Syrah.



Appellation	Colchagua Valley
Vineyard	Caliterra
Composition	60% Cabernet Franc 30% Petit Verdot 6% Carmenere 4% Syrah
Alcohol	14.5%
Final pH	3.52
Total Acidity	5.80 g/l (tartaric acid)
Residual Sugar	1.98 g/l