

CALITERRA® Reserva



Appellation
Colchagua Valley

Vineyard
Caliterra Estate
Estate Grown

Composition
94 % Shiraz
4% Cabernet Sauvignon
2% Merlot

Alcohol
13,5 % by volume

Final ph
3,56

Total Acidity
5,10 g/l (tartaric acid)

Residual Sugar
2,40 g/l

SHIRAZ 2009

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 Apart 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 clay-loam 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.

Vintage Notes

We in Colchagua, and in fact most of Chile, experienced exceptional warm, sunny, and rain-free weather throughout the entire season, including harvest. April was particularly sunny with high temperatures. Polygonal Work in the vineyard was crucial throughout the season and consisted of making a rational separation by heterogeneity within the different plots to reflect the variances generated by the diversity present in the soils. We use the latest technology and multispectral images to determine the state of maturity on a plant by plant basis and then harvest uniform sectors of fruit that are taken to the cellar and begin their own route to the bottle rather than being mixed into a mass of grapes of varying degrees of ripeness. This requires a very close degree of separation of sub-lots, such as occurs naturally the variations of the soil beneath the plants.

Fermentation and Aging

Fermentation started at 30° Celsius and was later decreased to 28° Celsius, with the idea to avoid over extraction of skin elements. The wine aged in oak barrels for a period of ten months. In this phase, malolactic fermentation took place softening the wine.

Winemaker's Notes

Our Caliterra Reserva Shiraz 2009 has an incredibly deep and attractive colour. In aromas, the wine shows intense plum and blackberry notes that mingle with herbs such as oregano and clove finishing with a meaty sensation. On the palate the wine feels fresh and tasty, elegant and complex, with a soft, pleasant and long finale.

