CALITERRA®

Bio-Sur

Transitional Organic

AMIGABLE CON EL ENTORNO · ENVIRONMENTALLY FRIENDLY

SHIRAZ 2010

Apellation:	Colchagua Valley
Composición:	96 % Shiraz 4 % Cabernet Sauvignon
Alcohol:	14,0 % by volume
Final ph:	3,51
Total Acidity:	5,90 g/l (tartaric acid)
Residual Sugar:	1,60 g/l

Vineyard

During the growing season, each month registered decreases in its mean temperature, even reaching 18.4% less in April and 3% less during the hottest month, January, compared to historic averages. This resulted in a highly challenging season with regards to obtaining the proper ripeness since early on delays of 11 to 13 days were observed in the phenological phases of the plants in addition to a lower thermal accumulation which finally reached 1,538 degrees, 175 degrees less than the previous season and 9.5% less than the historic averages. This places the Colchagua Valley as one of the valleys with the greatest decrease in mean temperatures and thermal accumulation during the 2009-2010 season.

Vintage Notes

The color is a true reflection of its variety, dense with violet and ruby tinges to the edges.
In the nose, it has great aromatic intensity with fresh black fruit and violet notes that blend with mineral nuances and spices such as clove. In the mouth, it is concentrated with a uniquely dense flow. It has a magnificent body and structure that balance harmoniously on the palate. This wine requires a couple of years of storage in order to fully appreciate its evolution.

Fermentation and Aging

With the Bio – Sur line we are happy to commence the production of wines using organic grapes originating from our lands. At this time, the vineyard is in the process of obtaining its certification, which requires cultivating the grapevine as if it were already certified. We must be patient and bide our time to receive said certification. Meanwhile, Bio – Sur shall be elaborated exclusively with grapes meeting the organic specifications.
Bio – Sur truly reflects how air and soil full of life can influence the resulting wine. Just as its name says, this wine, originating from our far away southern country, is full of life. Its brief but necessary passage through barrels is imperceptible in its aromatic profile.
Fermentation was initiated at 30º Celsius and then decreased to 28º Celsius so as to avoid over extraction of the skins. 100% of this wine was aged in oak barrels for seven months. During this phase, malolactic fermentation was carried out in order to provide smoothness to the wine.

Winemaker's Notes

Our Bio Sur wines are framed by our integral sustainability plan in which each strategic decision undergoes a review process with regards to its long term impact; its sustainability; and if environmental, social and economic aspects have been incorporated in it.

In this new line of Caliterra wines, the winemaking proposal, with regards to its style, emphasizes going a step beyond the wine's link with the land it was cultivated in. In this way, Bio – Sur truly reflects how air and soil full of life can influence the resulting wine. Just as its name says, this wine, originating from our far away southern country, is full of life. Its brief but necessary passage through barrels is imperceptible in its aromatic profile.
Its varietal identity is as diverse as what is provided by its exclusive variety, Shiraz. Our goal is to try to close the gap between wine and land.

This paper made of 100% recycled fiber, chlorine free processand certified for sustainable forest management.